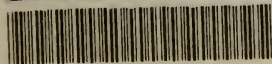


DAINTY DESSERTS



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DAINTY DESSERTS

BY

MARY M. WRIGHT

AUTHOR OF

"CANDY MAKING AT HOME"

"PRESERVING AND PICKLING"

"SALADS AND SANDWICHES"

"HOSPITALITY"

A LARGE COLLECTION OF
RECIPES FOR DELICIOUS
SWEETS AND DAINTIES

PHILADELPHIA
THE PENN PUBLISHING COMPANY
1922

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Dainty Desserts



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Dainty Desserts

I

DAINTY DESSERTS FOR SPECIAL
OCCASIONS

CHAPTER I

DAINTY DESSERTS FOR SPECIAL OCCASIONS

STRAWBERRY OR RED-RASPBERRY SPONGE

1 cup sugar	3 eggs
1 cup strawberry or red-raspberry pulp	1 tablespoon gelatin
	1 lemon
½ cup water	1 teaspoon vanilla

PLACE the sugar and water in a saucepan or kettle and boil until the mixture spins a thread, then add the vanilla, pour over the stiffly beaten egg-whites and beat up until light and foamy.

Put the lemon-juice and one-half cup water in a kettle and bring to a boil; then stir in the gelatin previously dissolved in a little cold water. When gelatin is cool but not stiff, add the fruit-pulp. Add to the egg mixture by spoonfuls. Turn into a mold and chill. Garnish with whole berries and whipped cream.

LOGANBERRY MOLD

1 pint loganberries	2 tablespoons gelatin
1 cup sugar	2 bananas
1 cup boiling water	1 lemon

Custard sauce

Boil the loganberries with the water and sugar for fifteen minutes; then pass through a sieve. Dissolve the gelatin in a little cold water and stir into the hot fruit-pulp. Slice the bananas and sprinkle with the lemon-juice. A little of the lemon rind may be boiled with the berries to give a lemon flavor.

Line a mold with some of the banana slices and pour in the loganberry mixture with the remainder of the bananas added. Chill, and when ready to serve turn out and serve with a boiled custard sauce.

STRAWBERRY CREAM WITH CARAMEL SAUCE

1 pint cream	1 pint strawberries
1 tablespoon gelatin	½ cup sugar
1 beaten egg	½ cup strawberry sirup
1 cup hot milk	1 teaspoon vanilla

Dissolve the gelatin in a little cold water,

and stir into the hot milk, also stir in the beaten egg and cook a few minutes; add the strawberry sirup and set aside to cool. When cool, add the cream and the sugar, or, better still, add the sugar to the hot milk and it will melt sooner.

Place in the freezer and freeze until mushy, then stir in the crushed strawberries and freeze until firm.

To make the caramel sauce, place in a saucepan one cup of light-brown sugar, one-half cup of good rich milk and one ounce of grated chocolate or cocoa. Cook until the mixture forms a soft ball, then flavor with a teaspoon of vanilla. Pour hot over each service of ice-cream. The sauce will immediately harden on coming in contact with the cold cream.

GOOSEBERRY DAINTY

1 quart of gooseberries	1 cup brown sugar
2 cups boiled custard	1 tablespoon gelatin
Stale sponge-cake	$\frac{1}{4}$ cup hot water

Soak and top the gooseberries, then add the

water and sugar and boil until soft. Pass through a sieve, forcing as much through as possible. Place over the fire and stir in the gelatin, dissolved in cold water. When this begins to set, stir in the custard. Arrange slices of sponge-cake, and pour over them the mixture. Chill before serving. Serve plain or with whipped cream.

STRAWBERRY SNOW PUDDING

2 cupfuls boiling water	½ package gelatin
2 eggs	Strawberries
Pineapple or orange sauce	½ teaspoonful salt

Dissolve the gelatin in a little cold water and stir into the boiling water; when cold, fold in the stiffly whipped whites of eggs to which the salt has been added before beating up. If liked, a teaspoonful of pineapple or orange extract may be added. Beat up until thick and white, then pour into a ring mold. When ready to serve, turn out and fill the

center with halved strawberries well sprinkled with sugar. Garnish with whole strawberries. Serve with a pineapple or orange custard sauce made by placing a cupful of milk or water in a double boiler, thicken with the beaten egg-yolks and one tablespoonful of corn-starch dissolved in a little cold milk or water. When smooth and thick, stir in about a cupful of shredded pineapple or orange, or the juice of either.

CHERRY-CUSTARD CREAM

1 pint sweet cherries	3 eggs
1 cup hot water	3 cups sweet milk
1 cup sugar	2 tablespoons gelatin
1 teaspoon vanilla	$\frac{1}{8}$ teaspoon salt

Place the milk in a double boiler with the sugar and salt, and when it begins to boil, stir in the well-beaten egg-yolks and cook until smooth, then add the gelatin previously dissolved in the hot water.

Add the vanilla and then the stiffly beaten egg-whites. When the mixture is cool, before

it stiffens, stir in a pint of sweet cherries, either cooked or uncooked, as desired. Turn into a mold that has been rinsed with cold water and let stand until firm.

GOOSEBERRY SPONGE

1 pint gooseberry-pulp	1 cup sugar
1 cup boiling water	1 tablespoon gelatin
3 eggs	Whipped cream
Green vegetable coloring	

Clean the gooseberries, removing the tops and tails, and stew until tender in a cup of water. Pass through a sieve. Dissolve the gelatin in a little cold water and add the boiling water, then add to the mashed fruit. Stir until the gelatin begins to set, then add the vegetable coloring—this may be omitted if preferred, but gives the sponge a pretty green color. Beat in the stiff whites of eggs, and whip up until light and foamy. Pour into a wet mold, and when cold turn out and serve with whipped cream.

PINEAPPLE PUDDING

1 pineapple	1 cupful strawberries
1 banana	1 cupful boiling water
2 tablespoonfuls gelatin	½ cupful sugar
	2 egg-whites

Peel and cut the pineapple into dice. Place the water and sugar in a saucepan, soak the gelatin in a little cold water, then stir into the boiling water. Strain and add the pineapple and set away to cool. When it begins to stiffen, beat in the stiffly whipped egg-whites. Stir in the sliced banana. Halve the strawberries and line a mold with them; then turn in the pineapple mixture. When firm serve, with whipped cream.

APPLE TORCHE

4 large apples	1 cup blanched almonds
1 cup sugar	
1 tablespoon gelatin	1 cup cranberry-juice
1 teaspoon almond extract	Pinch of salt

Steam the apples and pass through a fruit press or sieve, add the chopped almonds and

the extract. Place the cranberry-juice and the sugar in a saucepan, and bring to the boil, then stir in the gelatin until it is dissolved. When it begins to congeal, with an egg-beater whip to a foamy mixture; then stir in the apple and almond mixture, and pour into mold. If you wish a richer dessert, a little whipped cream may be folded in.

PEAR AND CHOCOLATE BAVARIAN DESSERT

½ package gelatin	½ cup cold water
½ cup cranberry-juice	1 pint sugar sirup
½ dozen medium-sized pears	2 eggs
Whipped cream	1 square bitter chocolate

Peel, core and cut the pears into eighths. Simmer until tender in the sugar sirup to which the cranberry juice has been added. Drain the sirup from around the pears. To a cup of this sirup add the grated chocolate and place over the fire until melted; then stir in the gelatin which has been dissolved in the cold water. Stir thoroughly, then pour over

the beaten yolks of the eggs. Cook in a double boiler until creamy; then pour into a bowl and chill on ice. Add the egg-white, and with a Dover egg-beater whip until light and thick. Line a mold with thin slices of stale sponge-cake cut in circles or squares and the red pears. Mix the remainder of the pears into the Bavarian mixture, and pour into the mold. Chill, turn out and serve with whipped cream.

PEACH-GELATIN PUDDING

1 dozen nice, large peaches	1 cup sugar
½ cup water	Fruit jelly
Whipped cream	Almonds
	Gelatin

Peel and halve the peaches, put in a pudding-dish and fill the cavities with chopped almonds—these can be omitted if preferred. Cover with the sugar and water, and bake in the oven until tender. Set on ice to cool. Make a lemon jelly or a jelly with any fruit juice desired and gelatin or jelly powder, following the directions given in package. Pour

this over the peaches and set on ice or in a very cold place. Serve with whipped cream.

ORANGE AND RHUBARB DESSERT

2 pounds rhubarb	2 oranges
1½ cups sugar	1 tablespoon gelatin

Peel and shred the oranges and mix with the rhubarb, using a little of the grated peel, cover with the sugar and bake in the oven until the rhubarb is tender; then stir in the gelatin that has been dissolved in a little water and pour into individual molds.

Let stand to cool, turn out and decorate with marshmallow crème. If the gelatin is omitted, this is good served hot as a sauce.

BANANAS-IN-RHUBARB JELLY

1 quart rhubarb	1 pint water
1 cup sugar	1 package gelatin
3 bananas	1 lemon

Place the rhubarb, water and the lemon-juice and a bit of the rind in a saucepan and simmer for twenty minutes or more; then

strain off the juice, add the sugar and if not pink enough add a small amount of red fruit-coloring.

Soften the gelatin in half a cupful of cold water and stir into the hot juice. When it begins to stiffen, stir in the sliced bananas and pour into a wet mold. Chill and serve.

APPLE-CRANBERRY DESSERT

3 large apples	1 pound cranberries
1 pound sugar	½ package gelatin
½ cup water	1 lemon or orange
2 egg-whites	

Peel and cut up the apples into cubes. Place the sugar and water in a stewpan and boil to a thick sirup, then drop in the large cranberries and cook slowly until they have a clear and candied appearance. Keep them as whole as possible. Remove with a strainer. Simmer the apple cubes in the remaining sirup until tender and lift out carefully and add to cranberries. Cook the peelings of the apples in a pint of hot water and when the liquid has

boiled down to about a cup, strain and add to the sirup remaining in the kettle. Dissolve the gelatin in a little cold water and stir into the hot liquid. Add the orange-juice and a little of the grated rind. When partly cool, add the slightly beaten egg-whites and beat up until light and fluffy; stir in the fruits and pour into mold and chill. Delicious served with whipped cream or marshmallow cream poured over it.

CRANBERRY-GELATIN PUDDING

½ dozen apples	1 cup cranberry-juice
½ cup raisins	1 cup water
½ cup almonds or other nut-meats	1 cup sugar
½ teaspoon vanilla or cinnamon	2 tablespoons gelatin
	1 lemon

Place the cranberry-juice, water and sugar in a saucepan with the lemon, cut in thin slices and boil a few minutes, then remove the lemon, add the quartered apples and the raisins and simmer very slowly until tender; then remove

and drain. Stir the gelatin dissolved in a little cold water in the hot sirup and stir a few minutes, then remove. When mixture is cold and beginning to stiffen, beat up until light with an egg-beater. Stir in the fruits and the almonds or other nut-meats and pour in a mold. Chill, turn out and garnish with candied cranberries.

QUINCE DESSERT, MAPLE-NUT SAUCE

½ dozen quinces	1 cupful of nut-meats
1 cupful of boiling water	(chopped)
½ cupful of sweet orange juice	½ cupful of cold water
Crystallized orange peel	2 tablespoonfuls of gelatin
2 tablespoonfuls of maple sugar	Maple sirup
	1 tablespoonful of corn-starch

Press canned quinces through a sieve; add the maple sugar if canned without sugar, and the orange-juice. Soak the gelatin in the cold water and dissolve it in the boiling water; then add it to the fruit mixture. Pour into a mold and chill.

Make the maple sauce by thickening maple

sirup with corn-starch, using a tablespoonful to a cupful of the sirup; stir in the nut-meats, and allow to cool before serving around the dessert.

PEAR BAVARIAN CREAM

2 cupfuls heavy cream	$\frac{1}{2}$ cupful preserved ginger
1 tablespoonful gelatin	2 tablespoonfuls cold water
$\frac{1}{2}$ cupful boiling water	Preserved pears
1 cupful pear pulp	Candied ginger

Soak the gelatin in the cold water, add a half cupful of boiling water; then stir in the hot pear pulp. Let the mixture cool, and just as it begins to set stir in the preserved ginger. Fold in the whipped cream. Mold and chill. When ready to serve turn out and heap preserved pears around the edge. Garnish with candied cherries.

QUINCE LOAF

$\frac{1}{2}$ dozen quinces	1 cupful water
1 stick cinnamon	$\frac{3}{4}$ cupful sugar
1 tablespoonful gelatin	1 cupful whipped cream
	2 egg-whites

Place the water and the cut up quinces in

a saucepan and simmer until tender, and then pass through a sieve. While still hot stir in the gelatin that has been softened in a little cold water. Pour into a bowl and chill, then beat up until light. Fold in the stiffly beaten egg-whites, and the whipped cream. Pour into mold, and when ready to serve turn out.

LEMON JELLY DESSERT

2 cupfuls boiling water	3 lemons
1 cupful sugar	½ cupful cold water
2 tablespoonfuls gelatin	1 cupful pineapple cubes
½ cupful seedless raisins	

Place the well-washed raisins in the water with the sugar, and the grated rind of one of the lemons and simmer until tender; then strain off the liquid. Dissolve the gelatin in the cold water and stir into the hot liquid, add the lemon-juice and the pineapple cut up into cubes. Pour part of this mixture into a mold, place on top the raisins; then pour over the remainder of the jelly. Turn out when firm,

and garnish with candied lemon rind cut into fancy shapes.

LEMON JELLY WITH MARSHMALLOWS

2 cupfuls water	2 lemons
2 tablespoonfuls gelatin	1 cupful sugar
Vegetable coloring	Marshmallows

Simmer together the water, the sugar, and the juice and grated rind of the lemons for about twenty minutes, then strain. Soften the gelatin in about one-fourth cupful of cold water, and then stir into the hot liquid. When this begins to stiffen stir in a few drops of green vegetable coloring to make a pale green. Place a layer of marshmallows in a square or oblong mold, and pour over half of the jelly. Place on top of this jelly a layer of marshmallows, and pour over the remainder of the jelly. Chill, and when ready to serve turn out of the mold and slice down. Surround each service with some whipped cream, sweetened and flavored to taste.

LEMON JELLY WITH DATES

2 cupfuls water	2 lemons
2 tablespoonfuls gelatin	2/3 cupful sugar
1/2 pound dates	Chopped nut-meats

Make the lemon jelly as in the recipe above. Wash large dates and stone, then fill the cavities with the finely chopped nut-meats. Line a mold with the dates and pour the stiffening jelly in. Drop also a few of the dates into the jelly after it gets firmer. Chill and turn out, and serve with whipped cream.

ORANGE DELIGHT

2 tablespoonfuls gelatin	2 cupfuls cold water
1 cupful grape juice	1 lemon
3 medium-sized oranges	1 stick cinnamon
1 cupful sugar	1 dozen large dates

Place in a saucepan with the water, the grated rind of two of the oranges, the cinnamon and the stoned dates. Simmer for about twenty minutes, then remove and strain off the liquid. Fill the cavities in the dates with

chopped nut-meats. Stir the sugar into the hot fruit liquid and bring to a boil, then stir in the gelatin that has been dissolved in a little cold water, then the juice of the oranges, also add the grape juice. When this begins to stiffen beat up until light. Line a mold with the dates and the carpels of oranges. Pour over the jelly and let stand until firm, then turn out. Surround with whipped cream, and minced candied orange rind.

MACÉDOINE ORANGE DESSERT

Orange gelatin jelly	1 banana
½ glass of currant jelly	½ dozen large dates
1 dozen sultana raisins	1 ounce candied orange
2 ounces candied lemon	rind
rind	3 figs
¼ cupful English walnut	2 ounces candied pineapple
meats	

Follow the directions on the gelatin package in making the orange jelly. When this begins to stiffen pour a third of it into the mold or dish; then on top of this arrange a layer

of mixed fruits. Slice the bananas and cut up the figs into small bits. Repeat until all the fruits and jelly are used; allow the mixture to stiffen before the fruit is added. Chill, turn out and garnish with whipped cream.

ORANGE JELLY WITH CORN-STARCH CREAM

3 tablespoonfuls gelatin	$\frac{1}{2}$ cupful whipped cream
$1\frac{1}{2}$ cupfuls boiling water	$\frac{1}{2}$ cupful cold water
3 tablespoonfuls lemon- juice	$1\frac{1}{2}$ cupfuls orange juice
2 cupfuls top milk	2 eggs
$\frac{1}{4}$ teaspoonful salt	1 teaspoonful salt

Dissolve the gelatin in cold water, then stir into the boiling water, add the sugar and the fruit juices. To make the corn-starch cream place the milk in a double boiler, adding the sugar and salt. Blend the corn-starch in the beaten egg yolks and a little cold milk or water. Stir gradually into the boiling milk, and cook until smooth and thick; then remove from the fire and fold in the stiffly whipped egg-whites and the vanilla. This cream can

be sweetened with a little sugar. Pour into ring mold and chill. When ready to serve turn out and fill the center of the ring with the orange jelly. Heap the whipped cream on top, and decorate with candied orange rind cut into fancy shapes.

STRAWBERRIES IN GELATIN

2 tablespoonfuls gelatin	½ cupful cold water
1 cupful orange juice	1 lemon
1 cupful boiling water	1 cupful sugar
1 pint choice strawberries	Whipped cream

Dissolve the gelatin in the cold water, then stir into the boiling water, add the fruit juices, then strain through a cheese cloth. Pour some of this into a mold or dish and when it begins to jelly add a layer of strawberries, repeat until all the orange jelly and strawberries are used up; then chill. When ready to serve turn out and top or surround with whipped cream, sweetened and flavored with vanilla. Garnish with whole berries.

GINGER SPONGE

1 tablespoonful gelatin	2 tablespoonfuls cold
3 cupfuls boiling water	water
1 teaspoonful ginger	1 tablespoonful lemon-juice
extract	1 cupful sugar
2 eggs	Preserved or candied ginger

Soak the gelatin in the cold water for several minutes. Add the sugar to the boiling water, also the lemon-juice, and then stir into this the gelatin. Add the ginger extract. Let stand in a cool place until it begins to congeal; then stir in the stiffly whipped egg-whites. Beat up until light and fluffy. Stir in the preserved ginger or line a mold with it, and pour in the mixture. Chill, and when ready to serve turn out and top with whipped cream.

GINGER PEAR LOAF

1 pint pear pulp	$\frac{1}{4}$ cupful cold water
1 cupful finely chopped	1 lemon
preserved ginger	$\frac{1}{2}$ cupful sugar
2 tablespoonfuls gelatin	1 pint whipped cream

Cook the grated rind of the lemon with the

pears, add the juice and the preserved ginger. Soften the gelatin in the cold water. Add the pear pulp, bringing to a boil, add the sugar and the gelatin, stirring until dissolved. When the mixture begins to stiffen beat up with a cream whip until light and stiff; then fold in a pint of whipped cream that has been sweetened. Pour into dish or mold and set on ice again. Garnish with preserved ginger.

PEAR COMPOTE

4 large pears	1 cupful water
1 lemon	1½ tablespoonfuls gelatin
Whipped cream	Candied cherries
1 cupful sugar	

Pare, core and quarter the pears and cook in the water until tender, then remove the pears. To the liquid that remains add one cupful water and the sugar. The lemon rind should be simmered with the pears, add the juice; then stir in the gelatin that has been dissolved in a little cold water. Bring it to a boil and pour over the fruit arranged in a

dish. Chill, turn out and serve with the cream, and decorate with the cherries.

DATE RING WITH BOILED CUSTARD

½ pound dates	2 cupfuls water
1 heaping tablespoonful gelatin	1 orange
	½ cupful sugar or sirup
	¼ cupful cold water

Stone the dates and cut into halves, and simmer in the two cupfuls of water to which the sugar has been added; then add the juice of the orange. Stir in the gelatin dissolved in the cold water. Let boil a few minutes, then pour into a ring mold, and chill. Make a boiled custard, flavoring it with grated orange rind, and pour into the center of the date ring after it has been turned out of the mold.

APPLE GELATIN

1 dozen apples	3 slices of lemon
½ cupful almonds	½ teaspoonful almond extract
1 cupful sugar or sirup	
1 tablespoonful pink gelatin	½ teaspoonful cinnamon
	1 cupful water

Peel, core and cut the apples into rings,

pour the sugar and water in a saucepan and boil to a thick sirup, and cook the apple rings in this until tender, simmering slowly; then remove carefully to a dish. Place a whole blanched almond in the center of each apple ring. Add a cupful more water to the sirup in which the apples have been cooked, flavor with the almonds. Bring to the boil, then stir in gelatin that has been dissolved in a little cold water. Pour over the apple rings and chill.

CURRANT SNOW

2 tablespoons gelatin	1 pint boiling water
2 egg-whites	1 lemon
2 cups sugar	1 quart red currants
Whipped cream	$\frac{1}{4}$ cup cold water

Simmer the grated rind of the lemon in the water a few minutes, then strain, and stir in the gelatin that has been dissolved in a little cold water, add the lemon-juice and the sugar. When the sugar is dissolved place mixture on ice until it begins to stiffen, then add the egg-

whites and beat up until light and fluffy. Stir in the nice ripe currants, which have been stemmed, washed and well-drained. Pour into a mold and set on ice. When ready to serve turn out and heap up with whipped cream. Garnish the top with a whole bunch of currants.

RASPBERRIES IN CURRANT MOLD

2 cups water (hot)	1 orange
2 tablespoons gelatin	2 egg-whites
Red raspberries	Whipped cream
$\frac{1}{4}$ cup cold water	1 pint red currants
1 cup sugar	

Place the sugar and the grated rind and juice of the orange in the hot water and simmer for ten minutes, then strain, add the gelatin that has been dissolved in the cold water; add currant pulp. When it begins to stiffen beat up until light, then stir in the stiffly whipped egg-whites. Pour into a ring mold. When firm turn out and fill the center with red raspberries. Heap up the top with whipped cream.

II

DELICIOUS FRUIT DESSERTS

CHAPTER II

DELICIOUS FRUIT DESSERTS

DELECTABLE APPLE PUDDING

Tart apples of uniform size	1 glass quince jelly
2 eggs	$\frac{1}{4}$ cup butter or substitute
2 tablespoons flour	$\frac{1}{2}$ cup sugar
1 cup milk or water	$\frac{1}{2}$ cup nut-meats

PARE and core sufficient apples to crowd closely in the bottom of a baking-dish. Fill the cavities in the apples with quince jelly in which the nut-meats have been stirred. Place the butter and flour in a double boiler and blend together; then gradually stir in the milk or water and cook until smooth and thick; add the sugar and the beaten egg-yolks. Cook a few minutes longer, stirring constantly. Pour over the apples in the baking-dish, and bake in a moderate oven an hour, or until the apples

are tender. Remove from the fire and cover with a meringue made with the stiffly beaten egg-whites and a little sugar. Place in the oven a few minutes to set the egg. Serve with a cinnamon or vanilla sauce, or with cream, plain or whipped. The apple cavities may be filled with chopped raisins and nut-meats seasoned with a little cinnamon or lemon-rind instead of jelly if desired.

APPLE COMPOTE

4 large apples	2 quinces
3 bananas	2 oranges
1 cup sugar	Stale sponge-cake

Peel, core and slice the apples, quinces and bananas and arrange in alternate layers in a baking-dish that has been lined with thin slices of stale sponge-cake, sprinkling each layer of fruit with sugar, either light brown or granulated, and a little cinnamon. Squeeze the orange-juice over the fruits. Bake twenty minutes in the oven and serve hot.

APPLE ROLL

Rich biscuit dough	½ pound cranberries
1 cup sliced apples	1 cup sugar
1 teaspoonful cinnamon or a little nutmeg	1 cup water

Roll the dough out one-fourth inch thick, cover with the sliced apples. If you wish a large roll, double the amount of apples. Sprinkle over with sugar and cinnamon, roll up and place in a greased baking-pan. Place the water and cranberries in a saucepan and cook until the juice flows freely; then strain and add the sugar, boil down to a thick sirup and pour over the roll in the pan. Put roll in a hot oven until nicely baked, then remove and serve with or without cream.

CAMELELED APPLES

6 large tart apples	1 cup brown sugar
2 tablespoons butter substitute	½ cup nut-meats

Peel, halve and core the apples, and place cavity side up in a baking-dish. Place the butter and sugar in a saucepan and about a

half-teaspoon of sugar and caramel, being careful not to burn it; then remove, add a teaspoon of vanilla or maple flavoring and the chopped nut-meats, and pour over the apples, filling the cavities. Bake in the oven until tender.

APPLE-CHESTNUT PUDDING

1 cup stewed apple-pulp	1 cup mashed chestnuts
$\frac{1}{4}$ cup bread-crumbs	(boiled)
$\frac{1}{2}$ cup brown or maple sugar	$\frac{1}{2}$ cup chopped dates
$\frac{1}{2}$ teaspoon salt	3 cups sweet milk
	2 well-beaten eggs
	1 teaspoon vanilla

Mix the ingredients thoroughly together, pour into a baking-dish, and bake until the custard is set and the top delicately browned. Serve with cream or a sauce.

CRANBERRY-APPLE PUDDING

1 cupful bread-crumbs, buttered	$\frac{1}{2}$ dozen tart apples
2 cupfuls sugar	1 teaspoonful cinnamon
	Nut-meats and raisins
	1 pint cranberries

Place the buttered crumbs in a bake dish.

Pare and halve the apples. Fill the cavities with chopped nut-meats and raisins. Sprinkle well with sugar into which the cinnamon has been mixed. Make a thick cranberry sauce with the cranberries and the remaining sugar. Bake the apples until tender, then pour over the sauce. Let stand until cold, then cut into squares and serve with whipped cream. Stale sponge cake, sliced in thin slices, may be used.

PEACH BATTER PUDDING

Several peaches	1 cup milk
1 egg	½ teaspoon salt
1 tablespoon butter or substitute	1½ cups flour
	3 teaspoons baking-powder
	2 tablespoons sugar

Pare the peaches and halve. Crack part of the stones and then blanch and chop the kernels. Place the peaches in a baking-dish with the cavities up, fill these with the chopped kernels, sugar and a very little cinnamon. Make a batter with the other ingredients and

pour over the peaches in the dish. Bake in rather a quick oven for about thirty minutes. Serve with a peach sauce or with cream.

PEAR CONDÉE

$\frac{1}{3}$ cup rice

2 eggs

Cooked pears

$\frac{1}{2}$ teaspoon salt

1 pint sweet milk

$\frac{1}{2}$ glass preserved ginger

Wash the rice thoroughly and place with the milk and salt in a double boiler. When the rice is tender and the milk almost all absorbed, stir in the beaten egg-yolks and cook a few minutes longer, mix in the preserved ginger cut into bits and then place in a mold or dish. When cold, cover with pears that have been cooked in a thick sugar sirup, and top with a meringue made of the whites of the eggs and flavored with a little lemon extract. If preferred, the rice may be used as a border and the center filled with the stewed pears and topped with the meringue and a little whipped cream.

PINEAPPLE PUDDING

Stale sponge-cake	1 pint pineapple pulp
2 eggs	2 cups milk
$\frac{1}{4}$ teaspoon salt	1 teaspoon vanilla
1 teaspoon corn-starch	$\frac{1}{2}$ cup sugar

Line a dish with thin slices of stale sponge-cake, pour over this the pineapple pulp. Place the milk in a double boiler, and when it comes to a boil, stir in the corn-starch blended in the beaten egg-yolks. Stir until smooth and thick, then stir in the stiffly whipped egg-whites, and pour over the pineapple. Set aside to cool and serve.

PINEAPPLE CUSTARD

1 pint good milk	$\frac{1}{2}$ cup sugar
2 eggs	1 teaspoon vanilla
1 pineapple	

Place the milk in a double boiler and add the sugar, and when it comes to a boil, stir in the yolks gradually and cook until smooth and thick, stirring constantly. Remove from the fire and add the vanilla and the whites of the

eggs beaten stiff. Whip up until light and foamy and set on ice until cool. Two hours before serving pick to pieces a nice ripe pineapple, cover with sugar and let stand in a cool place, then just before serving stir the pineapple into the custard.

MELON CUSTARD

1 pint melon cubes	4 bananas
Sugar	Custard

For this melon custard select ripe, well-flavored melon; either watermelon or muskmelon can be used. Cut the meat up into small cubes. Slice the bananas and arrange in alternate layers in a glass dish. Sprinkle with a little sugar and a little dash of salt. Make a boiled custard with one pint of milk, three eggs and two tablespoons of sugar. Flavor with vanilla. Pour this over the fruit in the dish and set on ice, and serve very cold.

RED RASPBERRY CHARLOTTE

1 pint red-raspberry-pulp 2 cups powdered sugar
4 eggs ½ cup good cream
Stale sponge-cake or macaroons

Use the large red raspberries if they can be obtained, nice ripe ones. Crush the raspberries and mix in the sugar. Beat the whites of the eggs very stiff, also the cream, and combine. Chill the raspberries before beating in the eggs and cream. Add a spoonful of the raspberry-pulp at a time, then beat up until light and foamy. Line a pretty glass dish with thin slices of stale sponge-cake or macaroons and heap up the raspberry whip on this. Garnish with a few large whole berries, and you will have a dish that is delicious as well as pretty.

SPONGE-DROPS WITH STRAWBERRIES

Sponge-cake batter Strawberries
Whipped cream or marshmallow crème

Follow any simple sponge-cake recipe, adding enough flour to make a rather stiff drop-

batter. Drop by spoonfuls on greased pan and bake in a moderate oven. Remove and scoop out some of the center, saving this to use in a pudding later. Fill the center with partly crushed strawberries that have been sprinkled with sugar, and top with the cream or marshmallow crême.

STRAWBERRY BABA

1 pint bread dough	2 tablespoonfuls sugar
2 eggs	2 tablespoonfuls butter substitute
1 glass strawberry preserves or marmalade	Orange sirup

Work into the bread dough when nice and light the sugar, butter substitute and the beaten yolks of the eggs. Pour into a tube cake-pan and let rise until light, then bake in the oven until a light brown. Make a thick sirup with orange-juice and sugar, having about a cupful in all; pour over the cake. Place in the oven for fifteen minutes, cover with the preserves or marmalade, garnish with whole strawberries.

RAISED STRAWBERRY SHORTCAKE

1 pint raised bread dough	1 tablespoonful sugar
1 egg	2 tablespoonfuls butter sub- stitute
1 quart strawberries	1 cupful sugar
	$\frac{1}{2}$ cupful milk

Work the sugar, melted butter substitute, beaten egg and the milk into the bread dough. Pour into layer-cake pans and let rise until very light, then bake in a moderate oven until a light brown. Add the sugar to the strawberries and partly crush with a silver fork. Place a layer of the baked shortcake on a plate; cover with the crushed berries. Let stand until it has absorbed most of the juice, then place on the second layer and repeat. Decorate the top layer with the beaten white of egg or whipped cream, shredded cocoanut, and a few whole strawberries. A raised shortcake is more wholesome than the pastry ones and saves fat. It is still important to observe this war-time economy in our cooking.

RHUBARB-MERINGUE PUDDING

1½ cups stale bread- crumbs	2 cups milk
Grated rind of a half- lemon	1 tablespoon butter substi- tute
2 eggs	½ teaspoon salt
½ cup sugar	1 cup rich stewed rhu- barb

Soak the bread-crumbs in the milk, add the butter, the seasonings and the sugar and the egg-yolks. Bake about thirty minutes in a moderate oven.

Cover with the stewed and sweetened rhubarb, and cover with a meringue made of the stiffly beaten egg-whites.

Dot the top with a strawberry or other preserves or currant jelly.

RHUBARB-TUTTI-FRUTTI SHORTCAKE

Shortcake dough	2 cups baked rhubarb
½ cup raisins	1 cup stoned dates
½ cup strawberry pre- serves	¼ cup candied orange-rind

Sweeten the rhubarb to taste when baking; add the chopped fruits. As soon as the short-

cake is removed from the oven spread layer with some of the fruit mixture.

A little whipped cream can be placed on top of each layer or a little marshmallow crème.

Rhubarb and pineapple or just baked rhubarb make good filling for shortcakes.

APPLE SOUFFLÉ

4 large apples	½ cup sugar
½ teaspoon cinnamon or nutmeg	1 lemon 3 eggs
1 tablespoon melted but- ter	1 cup bread-crumbs ½ cup water

Peel and grate the apples, stir in the beaten egg-yolks, the juice and grated rind of the lemon, the sugar and spice and the water. Let stand a while until the crumbs have become soft, then stir in the stiffly beaten egg-whites. Pour into a baking-pan and bake for about twenty or thirty minutes in the oven. Serve at once. This is good served with a fruit sauce. If the apples are very tart, it may be desirable to add more than a half-cup of sugar.

APPLES BAKED IN GRAPE-JUICE

Tart apples	Sugar
Cinnamon	Grape-juice (unfermented)

Pare and halve the apples, remove the cores. Place in a baking-dish with the cavity side up. Mix a little cinnamon with sugar, and fill in the cavities. Just cover with grape-juice and bake slowly until tender and all the grape-juice is absorbed.

BAKED APPLES WITH CHOCOLATE-NUT FILLING

Large apples	1 cup sweet milk
$\frac{1}{2}$ cup chopped nut-meats	1 square chocolate
$\frac{1}{2}$ teaspoon vanilla	Pinch of salt
1 egg	1 tablespoon corn-starch
	$\frac{1}{2}$ cup sugar

Pare and core large tart apples, removing part of the flesh as well as the core. Place in a baking-dish and fill the cavities with the chocolate-nut custard. Make this by heating the milk to the boiling-point with the sugar, salt, and grated chocolate, then stir in the

corn-starch blended in a little cold cream or milk. Cook a few minutes, stirring constantly. Add the nut-meats and the vanilla. The apples should be partly baked before the chocolate filling is added. After that bake them until tender. Serve with whipped cream as a dessert. For another delicious dessert, fill the centers of apples, peeled, cored and baked, then cooled, with chocolate ice-cream and a few nut-meats.

PEAR CUSTARD

6 medium-sized ripe pears	Ginger
1 lemon	Custard

Peel and core the pears and cook in a little water until perfectly tender, then press them through a coarse sieve. The piece of ginger and the lemon sliced should be added to the pears while boiling. Make a boiled custard with the yolk of three eggs, one pint of milk and one teaspoon corn-starch and one-half cup

sugar. When cold, stir in the pear-pulp. Place in a dish, and heap up with the white of egg whipped stiff and sweetened with a little powdered sugar. Serve very cold. If liked, preserved ginger can be added to the pear-pulp instead of the plain, or the lemon can be used alone.

BANANA PUDDING

3 large ripe bananas	1 teaspoonful vanilla
1 cupful sugar	$\frac{1}{2}$ cupful strawberry preserves
3 eggs	2 cupfuls bread-crumbs
1 lemon	$\frac{1}{2}$ cupful preserved peaches or pears
1 quart good milk	
1 teaspoonful butter	Pinch of salt

Press the bananas through a sieve, and add the lemon-juice. Add the preserved fruits, the yolks of the eggs beaten up well, and the grated rind of the lemon. Pour the milk over the bread-crumbs and add also the melted butter and the salt. Bake or steam, as preferred.

PEACH BATTER PUDDING

Several peaches	1 cup milk
1 egg	$\frac{1}{2}$ teaspoonful salt
1 tablespoonful butter or substitute	$1\frac{1}{2}$ cups flour
	3 teaspoons baking-powder
	2 tablespoons sugar

Pare the peaches and halve. Crack part of the stones and then blanch and chop the kernels. Place the peaches in a baking-dish with the cavities up, fill these with the chopped kernels, sugar and a very little cinnamon. Make a batter with the other ingredients and pour over the peaches in the dish. Bake in rather a quick oven for about thirty minutes. Serve with a peach sauce or with cream.

CRANBERRY-BANANA COMPOTE

$\frac{1}{2}$ cup cranberry-juice	4 bananas
1 cup sugar	Nut-meats

Place the cranberry-juice and the sugar in a kettle and boil to a sirup. When perfectly cold, pour over the bananas, halved and quar-

tered. Sprinkle with chopped nut-meats. Let stand a while, and serve with whipped cream.

CRANBERRY MERINGUE PUDDING

1 quart cranberries	1 tablespoon butter or substitute
1 orange	
$\frac{1}{2}$ cup chopped nut-meats	$\frac{1}{2}$ cup raisins
3 cups sugar	2 eggs
Stale sponge-cake	

Stew the cranberries, pass them through a sieve and then add the sugar and the orange sliced very thin, and cook to a sauce; add the chopped raisins and nut-meats, the beaten yolks of the eggs. Line a buttered pudding-dish with stale sponge-cake, turn in the cranberry mixture and bake in the oven ten or fifteen minutes. Remove and cover with a meringue made with the whites of the eggs, a fourth cup of sugar, a half teaspoon vanilla.

QUINCE BETTY

Quinces	Sugar and cinnamon
Buttered bread-crumbs	Sweet cider

Take nice ripe quinces, pare, quarter, core

and cut into very thin slices. Place a layer of the quinces in a bake dish, and sprinkle with sugar and cinnamon. Cover with buttered bread. Repeat these layers until the bake dish is nearly full, having a layer of crumbs on the top. Moisten the whole with fresh, sweet cider, and bake in a moderate oven two or three hours, or until the quinces are tender. Serve hot or cold, and either with cream or an orange sauce.

PEACH DUMPLINGS

1 quart flour	½ teaspoonful salt
2 teaspoonfuls baking- powder	1 tablespoonful butter
	Ripe peaches
	Sweet milk

Make a soft dough with the flour, salt, baking-powder and butter with enough milk to make just stiff enough to roll out. Roll out rather thin on a well-floured board, and cut into rounds. Place a pared peach half in the center of each round, fill the hollow with sugar and add a dust of cinnamon, place on the top

of this the other peach half, draw the dough up over it, and pinch the edges well together. Put the dumplings on a plate, set the plate in a steamer, and cook over boiling water for three-fourths of an hour. Serve hot with a sweet liquid sauce flavored with lemon or almond.

BANANA-APRICOT PUDDING

3 large bananas	1 cup cooked apricots
1 cup stale cake crumbs	2 egg-whites

Line a bake dish with stale cake crumbs, or buttered bread-crumbs will do. Arrange on top of this a layer of apricots, then a layer of sliced bananas, repeat and cover the top with cake or bread-crumbs. Bake in a moderate oven for about twenty minutes, then remove and cover with a meringue made with the whites of the eggs and a little powdered sugar. Spread over the top of the pudding, and return to the oven and brown slightly. Garnish with halved apricots or candied cherries.

BANANA-STRAWBERRY PUDDING

- | | | | |
|-------------------------|----------|------------|---------|
| ½ dozen bananas | 1 cupful | strawberry | pre- |
| 3 eggs | | serve | |
| 1 cup stale sponge-cake | 2 cups | milk | |
| | 1 | teaspoon | vanilla |

Pass the bananas through a sieve, add the milk and the sponge-cake crumbs; stir in the strawberry jam and the well-beaten egg yolks, the vanilla, and lastly fold in the stiffly whipped egg-whites. Pour into a bake dish and bake slowly for about thirty minutes or until the custard is set. Turn carefully out onto a hot dish and surround with whipped cream and sprinkle with shredded cocoanut or candied fruits. If preferred it can be served in dish in which it was baked. A glass pyrex dish is nice for this.

ORANGE SPONGE

- | | | | |
|-----------------------|---|----------------|------------------|
| 1 cupful orange-juice | 1 | tablespoonful | grated rind |
| 1 cupful hot water | 2 | tablespoonfuls | gelatin |
| 2 egg-whites | 1 | lemon | |
| Banana | 1 | cupful | sugar |
| | | | Candied cherries |

Add the sugar to the water, and also the

grated rind and simmer for about twenty minutes, then strain and add the orange-juice. Bring to the boil, and stir in the gelatin dissolved in a little cold water. Beat up the whites of the eggs until stiff. Chill the gelatin mixture and beat up until light; then fold in the egg-whites. Line a mold with sections of oranges, slices of bananas and candied cherries. Pour the jelly over this and chill before serving, then turn out.

ORANGE TRIFLE

Sweet oranges	Bananas
2 cupfuls milk	3 eggs
$\frac{1}{4}$ cupful sugar	$\frac{1}{2}$ teaspoonful vanilla
Shredded cocoanut	Candied cherries
Stale sponge-cake	

Place a layer of sponge-cake slices in the bottom and on the sides of a glass dish. On this slice some sweet oranges, alternately with a layer of sliced bananas. Make a custard with the milk and beaten yolks of eggs, adding the sugar and vanilla. When cold pour this

over the fruit, and sprinkle with grated coconut, and dot with candied cherries or cranberries. If liked a meringue may be made with the stiffly whipped whites and a little sugar, and placed over the custard. If you do not care for a meringue the whites may be used in making the custard.

III

DELICIOUS FROZEN DESSERTS

CHAPTER III

DELICIOUS FROZEN DESSERTS

STRAWBERRY MERINGUE ICE

Sugar	1 lemon
Honey	Strawberries
2 egg-whites	Pinch of salt
	Water

PLACE a quart of water in a saucepan, add a cupful of sugar, the juice of the lemon and a bit of the rind and boil for ten minutes. Remove the peel and stir in one pint of mashed berries. Pass through a sieve and add a little red fruit-coloring if you desire a deep-pink ice. Let stand to cool. Make the meringue by boiling a cupful of honey to the hard-ball stage and pour over the stiffly beaten whites of the eggs and beat up until light and foamy. Add the pinch of salt to the egg-whites before beating up. Sugar may be used instead of honey.

In that case add a fourth cupful of water to a half cupful of sugar. Freeze the strawberry mixture just about half, then add the meringue. This should make a delicious creamy ice. Let stand for a few hours to ripen up. Another good combination for meringue ice made with strawberries is to combine each a pint of orange and grape juice, and a cupful of pineapple-juice with a little lemon-juice if desired. Freeze as above and add meringue. This amount will serve six or eight people.

CURRENT ICE

3 pints red currants	1 pint red raspberries
1 pint water	$\frac{3}{4}$ pound of sugar
2 eggs	1 lemon

Place the currants, raspberries and a cup of the water in a kettle and simmer slowly together for a few minutes. Strain, and add the water and the sugar and the lemon-juice. Pour into a freezer after the sugar is melted and freeze. When it begins to thicken, stir in

the beaten whites of the eggs and let ripen for several hours.

RED-CURRANT WATER-ICE

1 quart raspberries	3 pints currants
1 cup water	1½ cups sugar

Place the raspberries and red currants in a saucepan with the water and cook for ten or fifteen minutes, then strain off the juice and add the sugar. If desired, a tablespoon of gelatin may be added to give more body to the ice. Pour into a freezer and freeze as you would any other water-ice.

CHERRY-LEMON FRAPPÉ

Soak one-half package of gelatin in one cup cold water. Cook a quart of cherries in boiling water until soft; then force through a sieve or purée strainer. Add the gelatin, two and one-half cups of sugar and one-half cup lemon-juice, and freeze. This is nice to serve with meats or as an appetizer.

RHUBARB SHERBET

1 quart rhubarb	1 quart water
1 cup raisins	1 cup sugar
2 lemons	2 egg-whites
	2 tablespoons gelatin

Place the rhubarb, cut in bits, into a saucepan with the raisins well washed and a bit of the lemon-rind.

Simmer until tender, then strain off the juice and return to the saucepan; add the sugar and the gelatin softened in a little cold water, also the lemon-juice.

Let stand until cold. Add the water and pour into a freezer and freeze until it begins to be stiff; then stir in the stiffly beaten egg-whites.

Remove the dasher. Pack around with salt and ice and let stand two or three hours before serving.

PEACH SHERBET

1 quart peach-pulp	½ dozen oranges
1 quart water	2 cups sugar
2 eggs	½ teaspoon almond extract

Pare, slice and mash fine with a silver fork

enough peaches to make a quart. Boil the sugar and water together to a sirup and cool, then add the strained orange-juice and the peach-pulp. Stir all together and place in the freezer. When it begins to thicken up, remove the dasher and beat in the whites of two eggs, and then let stand to ripen two hours before serving.

MINT SHERBET

1 bunch of mint	1 tablespoon gelatin
1 cup sugar	3 oranges
2 egg-whites	1 cup pineapple-juice
1 quart water	Green vegetable coloring

Steep the mint in the water and strain, add the sugar and the gelatin dissolved in a little cold water; add the fruit-juices and color a deep green with the vegetable coloring. Turn into a freezer and when half-frozen stir in the stiffly whipped egg-whites. Complete the freezing and serve in sherbet glasses garnished with candied mint or tiny sprigs of mint sticking upright as if growing.

GRAPE SHERBET

4 pounds grapes	4 oranges
1 pint water	2 eggs
2 pounds sugar	

Mash the grapes to a pulp, then add the water and sugar, boil for about five minutes, let stand an hour, then pass through a sieve. Add to the juice of the grapes the juice of the oranges and freeze to a mush; then stir in the stiffly beaten whites of the eggs and finish freezing. A grape ice-cream may be made by adding a pint of plain cream to the ice when in a mushy consistency. Serve this in glasses with a grape or two on top, or piece of other fruit.

PEACH ICE

1 quart sliced	mellow	1 quart water
peaches		2 pounds sugar
3 eggs		

Cover the peaches with the sugar and let stand several hours, then add the water and

cook until it comes to a boil. Mash the peaches through a coarse strainer, cool and add one teaspoon almond extract. Pack in ice and salt and freeze to a mush; then remove the dasher and stir in the stiffly beaten egg-whites. Pack in ice and salt and let stand for several hours before serving.

APPLE FRAPPÉ

1 pint sweet apple cider	1 quart water
1 pint grape-juice	1 lemon
1 cup cranberry-juice	1 orange
2 cups sugar	2 egg-whites

Combine the juices and the water, add the sugar and let stand until dissolved. Pour into freezer, and freeze until mushy; then remove the dasher and stir in the stiffly beaten egg-whites and let stand packed in ice and salt for an hour or two before serving. The egg-whites may be omitted, but make a lighter ice, also a more nourishing one. This is fine to serve at a Hallowe'en party.

CRANBERRY SHERBET

1 quart cranberries	1 pint water
2 oranges	2 cups sugar
2 eggs	

Boil the cranberries in the water, strain off the juice, add the sugar and cook for a few minutes, then add the orange-juice. Turn into a freezer and freeze to a mushy consistency, then remove the dasher and stir in the stiffly beaten egg-whites. Pack in ice and salt and let stand a time before serving.

PLAIN ICE-CREAM WITH JELLIED FRUIT

Make a fruit jelly with strawberry, red raspberry, cherry or any red fruits, using the fruit-juice, gelatin and sugar. If not pink enough, add a little red fruit coloring and more flavoring if desired. When this jelly has hardened, cut it up into cubes and mix through the plain ice-cream, or mold it in ring molds and place the plain ice-cream in the center of the rings when unmolded.

GINGER CREAM

2 cups rich milk	1 tablespoon cream
2 eggs	1 cup preserved ginger
½ cup chopped nut-meats	1 cup whipped cream

Place the milk in a double boiler, add the sugar and when it comes to a boil stir in the beaten eggs. Cook for about ten minutes, stirring constantly to prevent its getting lumpy or sticking to the bottom. Set aside to cool. Turn into freezer and when half-frozen stir in finely chopped nut-meats. Freeze hard and let stand a few hours to ripen.

COCOANUT ICE-CREAM

1 pint milk	2 eggs
1 pint of cream	1 cup shredded cocoanut
1 cup sugar	1 teaspoon vanilla
	1 lemon

Place the milk in a double boiler with the sugar and the grated lemon-rind and bring to a boil; then add the beaten yolks of the eggs

and cook until thick and creamy, stirring constantly to keep smooth. Set aside to cool, then add the cream and the vanilla.

Pour into a freezer and freeze. Remove the mixture and stir in the shredded cocoanut and the stiffly beaten egg-whites. Pack in salt and ice and let stand two or three hours before serving.

CHOCOLATE ICE-CREAM

1 quart milk	1 pint cream
2 eggs	3 squares of chocolate
1 tablespoon vanilla	1½ cups sugar

Place a cup of the milk in a double boiler, and when it comes to a boil stir in the beaten eggs and the sugar and cook for ten minutes, stirring constantly. Add the melted chocolate before cooking. Add the remainder of the milk, the cream and the vanilla when the chocolate-and-egg mixture is cool. Freeze as you would any other ice-cream.

ORANGE-RICE CREAM

1 quart water	½ cup rice
1 quart milk	3 oranges
1½ cups sugar	Pinch of salt
	1 cup cream

Place the rice in the boiling salted water. Boil about fifteen minutes, then drain off the water. Add the milk and the grated rind of the oranges, and boil the rice until tender, then add the sugar and cook a few minutes longer. Cool and freeze. When about half-frozen, stir in the orange-juice and pulp and finish freezing.

APPLE ICE-CREAM

1 pint apple-pulp	1 cup grape-juice
1 teaspoon cinnamon	1 teaspoon vanilla
1 grated rind of lemon	1 quart cream
	3 cups sugar

Use tart apples that cook up fine. White-fleshed apples are the best for this purpose. Pass through the sieve so there will be no lumps in the pulp or sauce, add the grape-juice, the spice and other flavorings (when

lemon is used the vanilla may be omitted). Sweeten with two cups of sugar. Scald the cream with one cup of sugar, stir the apple mixture into this, and freeze as you would any ice-cream.

MELON CREAM

1 pint of water	1 pound sugar
1 quart muskmelon-pulp	1 quart cream
1 teaspoon vanilla	

Select fine nutmeg muskmelons for this cream. Scoop out the seeds and membrane. Place in a sieve over a bowl and let the juice run into it. Remove the flesh of the melon and press through a vegetable press or mash with silver fork. Boil the water and the sugar together for ten minutes, then add the pulp and the cream and vanilla. Pour into a freezer and freeze. The ice-cream will be really nicer if the cream is partly frozen before the melon is added. Nice served in the melon shells.

RED-RASPBERRY GLACÉ WITH PLAIN ICE-CREAM

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| 1 quart raspberries | ½ cup pineapple-juice |
| 1 lemon | 2 cups water |
| 1 orange | 1 cup sugar |
| 1 tablespoon gelatin | Red fruit coloring |

Place the red raspberries in a kettle, add the water and sugar and boil for ten or fifteen minutes; then remove and strain. Add the pineapple-juice, the orange and lemon juice. The gelatin should be dissolved in cold water and stirred into the hot raspberry-juice before the other juices are added. Color a pretty pink color with the red fruit coloring and freeze to a mushy consistency. Raspberry glacé is delicious served with plain ice-cream, or may be served as a sherbet; a few whole strawberries or red raspberries may be added.

HUCKLEBERRY ICE

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| 1 quart huckleberries | 1 quart water |
| 1 pound sugar | 3 lemons |
| 1 tablespoonful gelatin | 2 egg-whites |

Place the huckleberries and the water to-

gether in a preserving kettle, and boil until the berries are tender, then strain. Add the sugar to the juice and bring to the boiling point; then stir in the gelatin that has been dissolved in a little cold water. When cool add the lemon-juice. Pour into freezer, and when nearly frozen stir in the stiffly whipped whites of the eggs. Complete freezing and let stand a while, packed in salt and ice before serving.

RASPBERRY SHERBET

1 quart raspberries	2 lemons
2 cupfuls sugar	1 quart water
2 egg-whites	1 cupful currant juice

Mix the fruit juices. Place the water and sugar over the fire and boil ten minutes. When cold add the fruit juices. Pour into a freezer and when nearly frozen, remove the dasher and stir in the whipped egg-whites and complete freezing. Serve in sherbet glasses and top with a bunch of red currants, or a few red raspberries.

PINEAPPLE ICE

1 quart grated pineapple	1 cupful lemon-juice
6 mint leaves	2 egg-whites
3 cupfuls water	1 pound sugar

Boil the sugar, water, mint leaves and a little of the lemon rind together for twenty minutes, then strain. Cool and add the lemon-juice, turn in freezer and partly freeze; then stir in the pineapple, and the stiffly whipped whites of the eggs. Pack down in salt and ice, cover well and let stand an hour or so before serving.

ALMOND ICE-CREAM

1 cupful almonds	1 quart cream
1 tablespoonful almond extract	1 cupful sugar

Blanch and pound the almonds to a paste. Place the sugar in the cream, and let stand until dissolved, then add the flavoring. Pour into a freezer and partly freeze, then add the almond paste, stirring well. Complete the freezing and pack in salt and ice to ripen.

CARAMEL CREAM

1 pint milk	1½ cupfuls brown sugar
1 pint cream	2 eggs
1 teaspoonful vanilla	¼ teaspoonful salt

Caramelize the sugar by placing it in a saucepan and cooking until it is a nice brown. Stir often to prevent burning, add the milk and the beaten yolks of the eggs, stirring until smooth. When cool stir in the milk, salt and vanilla. Pour into freezer and partly freeze, then remove mixer and stir in the stiffly whipped whites of the eggs and complete freezing.

GRAPE ICE

½ dozen oranges	3 lemons
1 pound sugar	1 quart grape-juice
3 pints water	

Extract the juice from the oranges and the lemons, and add the sugar and enough water to make of the desired strength, add the grape-juice. Pour into an ice-cream freezer, and

freeze like any other sherbet. It will be nicer if the stiffly whipped whites of two eggs are stirred in when partly frozen, or a pint of whipped cream.

BANANA CREAM

1 quart cream	1 pound sugar
½ dozen bananas	1 quart new milk
1 teaspoonful vanilla	Pinch of salt
2 eggs	1 lemon

Peel the bananas and remove all black spots. Pass through a coarse sieve, or press through a potato ricer. Mix with this pulp the juice of one lemon. Place the milk in a boiler and stir in the beaten yolks of the eggs and the sugar and cook for several minutes, stirring constantly. Set in a cool place, and when cold stir in the cream and the vanilla. Pour into the freezer, and freeze until of a mushy consistency; then remove the mixer and stir in the stiffly whipped egg-whites. Pack in salt and ice, and let stand for about two hours before serving.

PEACH ICE-CREAM

1 quart nice ripe peaches	1 quart cream
1 teaspoonful almond extract	$\frac{3}{4}$ pound sugar
	1 teaspoonful vanilla

Peel the peaches and mash until fine. Place the cream and sugar in a double boiler and bring to the boiling point, and then let stand until cool, add the flavoring and the peach pulp. Pour into a freezer and freeze as you would any other cream.

CHOCOLATE ICE-CREAM

2 quarts milk	4 ounces melted chocolate
1 quart cream	2 cupfuls sugar
1 tablespoonful vanilla	Pinch of salt

Place the milk and sugar in a double boiler and bring to a boil, then add the chocolate. When cold stir in the cream and the vanilla. Pour into a freezer and freeze.

MAPLE NUT MOUSSE

1 cupful chopped nut-meats	1 cupful maple sirup
	1 tablespoonful gelatin
1 pint heavy cream	

Place the maple sirup in a double boiler and

heat. Dissolve the gelatin in a little cold water and stir into the hot sirup; then add the chopped nut-meats, and set aside to cool. Whip the cream until stiff and light, and fold into the sirup. Pour into a mold and pack down in salt and ice, and let stand for three or four hours before serving. Unmold and garnish with halved nut-meats.

PRUNE MOUSSE

1 pound large prunes	1 pint heavy cream
3 egg-whites	1 lemon
1 cupful sugar	1 pint water

Place the prunes after they have been thoroughly washed in a saucepan with the water and let soak overnight. In the morning add the sugar, and let simmer very slowly until tender. Remove the stones and crack, then chop up the kernels fine. Pass the prunes through a coarse sieve or colander. Add the chopped kernels, and the juice of lemon. Let stand until cool; then fold in the cream

whipped until stiff. Turn into a mold and pack in ice and salt for three hours. When ready to serve unmold, and garnish with stuffed prunes.

BANANA MOUSSE

6 ripe bananas	1 lemon
½ cupful sugar	2 egg-whites
1 cupful heavy cream	Candied fruits

Peel bananas and sprinkle with the juice of the lemon and chill; then mash the bananas smooth and fine, adding the sugar. Over the pulp break the whites of the eggs and beat all up together with an egg-beater until light and fluffy. Whip the cream, sweeten to taste and fold into the banana mixture. Pour into a mold and pack in ice and salt, and let stand two or three hours. When ready to serve dip the mold in hot water and turn out, and garnish with candied cherries or other candied fruits.

MACÉDOINE MOUSSE

3 eggs	$\frac{1}{2}$ cupful sugar
1 pint scalded milk	2 ounces chocolate
1 tablespoonful each candied orange and lemon rind	$\frac{1}{2}$ cupful chopped figs
$\frac{1}{2}$ cupful dates	1 tablespoonful candied cherries
	1 cupful heavy cream

Beat the yolks of the eggs well; then add the sugar, and stir in gradually the melted chocolate, stirring well. Let this mixture stand until cold, then fold in the stiffly whipped egg-whites and the whipped cream, flavor with a teaspoonful vanilla. Pour into a mold and when partly frozen, carefully stir in the finely chopped figs. Pack in mold and bury in ice and salt for several hours.

IV

SALPICONS, SILLIBUBS AND
OTHER UNCOOKED DESSERTS

CHAPTER IV

SALPICONS, SILLIBUBS AND OTHER UNCOOKED DESSERTS

COLD dessert dishes are generally the most popular during the warm days of summer. As eggs and fruits are plentiful during this season of the year many delicious desserts can be made with them, such as fruit whips, water ices, fruit custards, all of which are healthful.

PEACH FLUFF

6 large ripe peaches	3 eggs
$\frac{1}{4}$ cup rich cream	$\frac{3}{4}$ cup powdered sugar
1 teaspoon almond or vanilla extract	

Choose nice fine-flavored peaches, and peel, seed and quarter. Mash fine with a silver fork and chill, then mix in the powdered sugar. Beat up the whites of the eggs until very stiff, adding a pinch of salt before beginning to beat, then stir into the peach-pulp a spoonful at a

time. Whip up until light and foamy, and heap up in a pretty glass dish, and top with the cream whipped stiff and flavored with the extract. Red raspberries or bananas are nice served in this way. In this case use three bananas or a cupful of raspberry-pulp to each three eggs.

PEACH SALPICON

3 cups of ripe peaches (sliced)	1 cup orange-juice 1½ cups sugar ½ cup lemon-juice
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Pour the blended orange and lemon juice over the peaches in a dish, and sprinkle with sugar. Let stand on ice until perfectly chilled. Garnish with nasturtium blossoms.

PINEAPPLE SALPICON

2 cups pineapple	1 cup sliced peaches
1 cup sliced pears	½ cup cherries
1 cup cherry-juice	½ cup orange-juice

Mix the fruit and juices well and place in a bowl on ice. If the cherry-juice has not been sweetened, add a cup of sugar.

ORANGE SALPICON

1 pint vanilla ice-cream 1 glass orange marmalade
2 cups peaches

Buy or make a pint of ice-cream and stir into this a glass of orange marmalade. Slice the peaches into the bottom of service dishes or sherbet glasses, and cover with the orange-ice mixture.

WATERMELON SALPICON

Ripe watermelon Mint leaves
Water Pineapple

Steep about eight mint-leaves in one-half cup of water, then add this to a pint of pineapple grated and sweetened to taste. If canned pineapple is used, it need not be sweetened much, if any. With a potato-ball cutter cut from the red part of the melon small round balls. Place several of these balls in tall glasses, and pour over them the pineapple de menthe. Orange may be used instead of pineapple if desired. Chill thoroughly before serving and garnish with leaves of mint.

CANTALOUPE RINGS

Cantaloupe

Ice-cream or fruit

Cut the ends from the cantaloupe and slice it in about two-inch-thick slices if a small melon is used, or one-inch pieces if a large one. Place melon rings on individual plates, after removing all the seeds, and fill the centers with either plain or a fruit ice-cream. These rings could be filled with a mixture of bananas and red raspberries or strawberries sweetened to taste.

BANANA-SNOW WHIP

3 bananas

1 cup grated cocoanut

 $\frac{1}{2}$ cup sugar

1 tablespoon lemon-juice

1 cup whipped cream

2 eggs

Slice the bananas, cover with the lemon-juice and the sugar and let stand for an hour or so, then mash fine and whip with a Dover or similar egg-beater until very light and fluffy.

Carefully fold in the whipped cream and the stiffly beaten egg-whites and about half the

cocoanut. Serve in sherbet glasses, placing some of the cocoanut on top.

STRAWBERRY COCOANUT CUP

1 quart strawberries	1 cocoanut
1 cupful whipped cream	1 cupful sugar

Place the sugar over the hulled strawberries and crush with a silver fork, seeing that the berries are entirely broken up and the sugar well incorporated, then add to this the milk from the cocoanut and set on ice until thoroughly chilled. Just before serving, fold in the whipped cream flavored with a little vanilla or orange extract. If you wish to save cream, use only half the amount and stir in the stiffly beaten whites of two eggs. Serve in sherbet-cups.

MARSHMALLOW CREAM

1 cup whipped cream	1 orange
2 bananas	3 tablespoons strawberry jam
½ cup nut-meats	
1 pound marshmallows	

Cut the marshmallows up into small bits.

Slice the bananas, which should be thoroughly ripe, sprinkle with the orange-juice and a little lemon-juice, add the strawberry jam or preserves and whip up until light, then fold in the whipped cream carefully.

Stir in the marshmallows and serve in tall sherbet glasses. Garnish the top of each portion with strawberries or raspberries.

CURRANT-JELLY WHIP

1 cup of rich cream	1 glass currant jelly
2 eggs	3 tablespoons sugar

Chill the sweet cream and whip until stiff, then add the whites of the eggs beaten to a stiff foam. Stir in the powdered sugar gradually; then whip in the currant jelly lightly. This is nice heaped up in sherbet glasses and served alone when you wish a rich but light dessert, but is nice served on top of sliced bananas, stewed pears that have been chilled, as a sauce for cold custard puddings or as a filling for sponge-cake. Red raspberry

or any good berry jelly can be used instead of the currant if liked.

CURRANT SILLIBUB

1 glass currant jelly	3 egg-whites
½ cup thick sweet cream	6 tablespoons sugar
1 teaspoon vanilla	

Place the eggs and currant jelly on ice until chilled. Beat up the whites of the eggs until quite stiff; then carefully fold in the currant jelly and four tablespoons of the sugar. This should be stiff enough to stand up nicely. Fill into glasses, and top with the cream whipped stiff, flavored and sweetened with the remainder of the sugar.

PEACH SILLIBUB

Nice ripe peaches	Egg-whites
Sugar	Red-fruit coloring
1 teaspoon almond ex-tract	Whipped cream

Use the whites of two or three eggs to each cup of peaches sliced and about three tablespoons of sugar. Crush the peaches with a

silver fork and add the sugar and the almond; then stir in the egg-whites whipped stiff. Serve in sherbet glasses topped with whipped cream. The peach mixture should be colored a pretty pink, with a few drops of red-fruit coloring, and you will have a pretty pink-and-white dessert. Chill before serving. If you do not care to use whipped cream, the glasses may be topped with marshmallow cr me.

APPLE SILLIBUB

1 teaspoon vanilla	3 large tart apples
Red raspberries or currants	4 egg-whites
	Sugar

Use white-fleshed apples for this dessert. Pare and grate; to this add about one cup of sugar and a teaspoon of vanilla. Beat up the eggs very stiff, then add the grated apple and beat up together until very light and white. It will beat up much better if the ingredients are chilled before beating them. Stir in a few red raspberries or currants, or a few candied cherries.

PEAR SALPICON

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| 1 small glass currant jelly | 2 cups ripe pears |
| 1 small glass raspberry jelly | 1 cup shredded orange |
| | 2 egg-whites |

Add the egg-whites to the chilled jelly and with an egg-beater beat up until very light; then stir in the pears sliced thin and the shredded orange, or, better still, place the fruits in the bottom of tall glasses, and top with the whipped jelly.

SPONGE-CAKE SILLIBUB

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| Stale or fresh sponge-
cake | Whipped cream |
| | 2 lemons |
| Strawberry or red-rasp-
berry preserves | Grape or other fruit juice |

Place a layer of thin slices of sponge-cake in the bottom of a glass dish and moisten with the fruit juice. Grate the rind of the lemon and add to the sugar, also add the juice. Whip a cup of cream very stiff, and gradually add to it the sugar. Spread the strawberry preserves over the first layer of cake, on top of this place

another layer, and then the whipped cream. Garnish with a few whole fresh berries or preserved ones.

GRAPE DEW

1 glass grape jelly	3 tablespoonfuls of pow-
1 cup whipped cream	dered sugar
2 egg-whites	

Beat up the egg-whites until stiff, add to the grape-juice and whip up until light and fluffy; then fold in the sweetened whipped cream. Set on ice for several minutes and serve in glass sherbet dishes.

STRAWBERRY-ORANGE DELIGHT

1 pint strawberries	1 cupful orange-juice
Stale sponge or any cake	Whipped cream

Line a glass dish with thin slices of sponge-cake, pour over half of the orange-juice, place on top of this a layer of strawberries well-sprinkled with sugar, then another layer of cake, orange-juice, and strawberries. Let stand an hour or so before serving; then top with whipped cream.

STRAWBERRY FLUFF

Macaroons	1 quart nice ripe straw-
1 cupful sugar	berries
1 egg-white	1 teaspoonful vanilla
	1 cupful whipped cream

Line a glass dish with macaroons, then chop up the strawberries, adding the egg-whites and the whipped cream. Place this on top of the macaroons. Serve very cold, garnish with whole berries.

STRAWBERRY MARSHMALLOW WHIP

Large ripe strawberries	Marshmallows
Vanilla	Whipped cream
	Thick fruit sirup

Stem and halve the strawberries. Cut the marshmallows up into bits and add to the whipped cream, sweetened with powdered sugar, and flavored with vanilla. Use a cup of the marshmallows to a cup of whipped cream. Place the strawberries in sherbet glasses, and pour over them a thick fruit sirup, and then top with the marshmallow cream. Garnish each service with whole strawberries.

V.

**DAINTY DESSERTS MADE WITH
CORN-STARCH, TAPIOCA AND
RICE**

CHAPTER V

DAINTY DESSERTS MADE WITH CORN-STARCH, TAPIOCA AND RICE

STRAWBERRY HARLEQUIN PUDDING

1 quart milk	6 tablespoons corn-starch
1 pint strawberries	1 cupful shredded pineapple
2 eggs	1 teaspoonful vanilla extract
$\frac{1}{4}$ teaspoonful salt	
1 cupful sugar	

PLACE the milk in a double boiler and add the sugar and salt; thicken when it comes to a boil with the corn-starch blended in a little cold milk or water. Divide into two portions, and into one portion stir the well-beaten egg-yolks and the pineapple and cook for a few minutes longer. Flavor the other portion with vanilla extract and when partly cold stir in the whole strawberries. Pour a layer of the

pineapple corn-starch into a mold, then a layer of the strawberry corn-starch, another layer of pineapple, and another layer of strawberry corn-starch. When cold and firm, turn out onto a plate or shallow dish, and garnish around the base and on the top with large whole strawberries.

CORN-STARCH CUSTARD WITH QUINCE FOAM

2 cups sweet milk	3 tablespoons corn-starch
2 eggs	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla
2 cups sifted quince-pulp	1 cup sugar
$\frac{1}{2}$ cup grated cocoanut	$\frac{1}{2}$ cup whipped cream

Place the sweet milk in a double boiler and add the sugar. When it comes to a boil, stir in the corn-starch blended in a little of the milk and the beaten egg-yolks. Cook for about fifteen minutes, stirring constantly, and add the vanilla. When partly cool, pour into sherbet-glasses or service dishes. Add the sugar to the quince-pulp and the unbeaten egg-

whites, and whip until foamy and light. Fold in the cocoanut and whipped cream and heap up on top of the custard in the dishes.

SAGO-SNOW PUDDING

½ cup sago	1 pint skim-milk (sweet)
2 egg-whites	Pinch of salt
3 tablespoons sugar	Lemon or orange sauce

Soak the sago in a little cold water overnight. Bring the milk to a boil in a double boiler, adding the salt and sugar, stir in the sago, and cook until clear; then remove, add the stiffly beaten whites of the eggs. Pour into molds and chill.

The yolks of the eggs may be used in making the lemon or orange sauce. Place in a double boiler a cup of water, sugar to taste, and a pinch of salt and lemon or orange rind. Blend in a little cold water a teaspoon of corn-starch, and the two egg-yolks well beaten. After the rind has simmered in the water for several

minutes, stir this into it, and cook until smooth and thick; then add the juice of two oranges or the juice of one lemon.

PEAR CONDÉE

$\frac{1}{3}$ cup rice	$\frac{1}{2}$ teaspoon salt
2 eggs	1 pint sweet milk
Cooked pears	$\frac{1}{2}$ glass preserved ginger

Wash the rice thoroughly and place with the milk and salt in a double boiler. When the rice is tender and the milk almost all absorbed, stir in the beaten egg-yolks and cook a few minutes longer, mix in the preserved ginger cut into bits and then place in a mold or dish. When cold, cover with pears that have been cooked in a thick sugar sirup, and top with a meringue made of the whites of the eggs and flavored with a little lemon extract. If preferred, the rice may be used as a border and the center filled with the stewed pears and topped with the meringue and a little whipped cream.

RICE AND FIG PUDDING

1 quart milk	2 eggs
1 pint water	1 cupful rice
½ cupful sugar	1 cupful stewed figs
Cinnamon or nutmeg	½ teaspoonful salt
Vanilla	

Place half the milk with the water in a double boiler and add the rice and salt. Cook until tender, then season with the sugar, the spices, and vanilla. Take out a cupful of the rice and place the remainder in the bottom of a baking-dish. Spread the figs on this; then to the cupful of rice add the rest of the milk, heated, and the eggs well-beaten, and two tablespoonfuls of sugar. Pour this over the figs and bake in the oven until the custard is set, and a nice brown on top. Dates can be used in the same way.

ORANGE MERINGUE

2 cupfuls hot water	2 lemons
3 oranges	2 tablespoonfuls corn-starch
½ cupful sugar	¼ teaspoonful salt

Beat up the yolks of the eggs, add two table-

spoonfuls of water to them and blend in the corn-starch. Stir this into the hot water in which the sugar and salt have been placed, and the grated rind of one of the lemons. Cook for about ten minutes; then add the juice of the lemons. Peel the oranges, cut them in slices and lay them in a deep dish. Pour over the hot custard; then cover with a meringue made of the stiffly whipped egg-whites, and a little sugar. Chill and serve with whipped cream, and garnish with candied orange rind cut into fancy shapes.

VELVET PUDDING WITH RASPBERRIES

1 quart top milk	6 tablespoonfuls sugar
$\frac{1}{2}$ teaspoonful corn-starch	1 teaspoonful vanilla
Red raspberries	Whipped cream
	2 egg-whites

Place the milk in a double boiler, and add the sugar and salt, and when it comes to a boil stir in the corn-starch blended in a little cold

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milk. Cook for about ten minutes, stirring until smooth and thick. Remove from fire and stir in the vanilla and the stiffly whipped egg-whites; then pour into a border mold. When firm, turn out and fill the center with red raspberries, or strawberries may be used. Serve with whipped cream, sweetened.

PEANUT BLANC-MANGE WITH BANANAS

Plain blanc-mange	1 cupful finely chopped pean-
2 bananas	nuts
	1 teaspoonful vanilla

Make a plain blanc-mange, following the directions on the package, and flavor with the vanilla; then stir in the peanuts, and pour part of it in a dish or mold. Slice on top of this the bananas, then pour over the remainder of the blanc-mange. The corn-starch should be sweetened to taste while cooking. This is nice served with a fruit sauce such as strawberry, lemon, or orange.

JELLIED PRUNE RING WITH ALMOND CUSTARD

$\frac{1}{3}$ cupful prunes	$\frac{1}{2}$ cupful sugar
2 cupfuls water	$\frac{1}{2}$ cupful maple sirup
2 tablespoonfuls lemon juice	1 tablespoonful gelatin
2 eggs	2 cupfuls milk
1 cupful blanch- ed almonds	2 tablespoonfuls corn-starch
	$\frac{1}{2}$ teaspoonful almond ex- tract

Wash the prunes and thoroughly soak overnight in the water, in the morning add the sirup, or sugar may be used, and simmer slowly until tender, drain and remove the stones. Dissolve the gelatin in a little cold water, and stir into the hot sirup; then add the lemon-juice and the prunes. Pour into a ring mold.

To make the almond custard place the milk in a double boiler, thicken with the corn-starch blended in a little water or milk and the beaten egg-yolks. Cook until the starch taste is removed; then stir in the sugar, the chopped, blanch- ed almonds, and the almond extract; then fold in the stiffly whipped egg-whites.

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When the prune ring is firm turn out onto plate and fill the center with the custard. Chill and serve. Top with whipped cream, and a few whole almonds or prunes.

PINEAPPLE SNOW

1 small pineapple or one can pineapple	2 cupfuls water 2 egg-whites
2 tablespoonfuls corn- starch	A pinch of salt Sugar

If canned pineapple is used drain off the juice, and add to a cupful of water; if a ripe pineapple is used peel, eye, and cut into bits and cook into two cupfuls of water with a little sugar. Only a very little sugar, if any, need be added to the canned pineapple. Thicken the juice with the corn-starch dissolved in a little cold water. Cook until the starchy taste is removed, then stir in the pineapple. Add the salt to the egg-whites, and beat up until stiff, and fold into the pineapple corn-starch after it has been removed from the fire. Pour into a mold and serve cold.

ORANGE CORN-STARCH PUDDING

3 cupfuls skim milk	1 tablespoonful corn-starch
2 eggs	2 oranges
	$\frac{1}{2}$ cupful of sugar

Bring the milk to a boil, then stir in the corn-starch dissolved in a little of the milk, add the sugar and the beaten yolks of the eggs, and the grated rind and juice of the oranges. Boil for about five minutes. Cover with the beaten, sweetened whites of the eggs, and brown the meringue lightly in the oven.

CHOCOLATE BLANC-MANGE WITH BANANAS

3 bananas	2 cupfuls milk
$\frac{1}{4}$ teaspoonful salt	2 tablespoonfuls corn-starch
2 tablespoonfuls sugar	1 square of chocolate
1 teaspoonful vanilla	1 egg

Heat the milk in a double boiler, and melt the chocolate. Blend the corn-starch in a little milk or cold water, and add the beaten yolk of egg and the sugar. Add the corn-starch to the milk, the melted chocolate and the vanilla,

and lastly the stiffly beaten white of the egg. Pour part into a mold, slice the bananas on top of this, and then pour over the rest of the blanc-mange.

RICE CHOCOLATE PUDDING

1 quart water	1 cupful rice
1 quart skim milk	$\frac{1}{2}$ cup sugar
1 egg	2 ounces grated chocolate
$\frac{1}{2}$ cupful boiling water	1 teaspoonful vanilla
$\frac{1}{2}$ teaspoonful salt	Strawberry preserves.

Wash the rice thoroughly, and boil in the quart of water for about fifteen minutes; then throw off the water. Place the rice with salt, sugar and milk in a double boiler, and cook until the rice is tender, then pass through a sieve. Pour the half cupful of boiling water over the chocolate, and stir until dissolved, and add the vanilla. Stir the melted chocolate into the rice and turn into mold or molds. Turn out and serve with rich stewed strawberries or strawberry preserves. The beaten egg should be stirred into the rice after it has

been passed through the sieve and then cooked about five minutes.

COCOANUT RICE PUDDING

$\frac{1}{2}$ cup rice	1 quart milk
1 cup shredded cocoanut	2 eggs
$\frac{1}{2}$ teaspoonful salt	1 lemon
2 tablespoonfuls sugar	1 teaspoonful vanilla

Place the rice, milk, salt and sugar in a double boiler and cook until creamy and tender; then stir in the well-beaten eggs, the juice and grated rind of the lemon. Cook for about ten minutes, then remove from the fire and stir in the cocoanut.

FRUIT IN RICE RING

$\frac{1}{2}$ cupful rice	1 quart boiling water
1 pint top milk	1 tablespoonful gelatin
Bananas, strawberries,	1 level teaspoonful salt
peaches or any fruit	1 teaspoonful vanilla
	$\frac{1}{4}$ cupful sugar

Wash the rice well and boil rapidly in the water to which the salt has been added until tender; then drain. Dissolve the gelatin in a fourth cupful of cold water, and stir into the

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milk, which has been brought to a boil. Beat up well, add the sugar and the boiled rice. Flavor, and pour into a ring mold previously rinsed with cold water. Chill and turn out onto a large service plate. Fill the center with fresh or canned fruit, and top with whipped cream.

GINGER RICE PUDDING

1 cup rice	1 quart boiling water
½ teaspoonful water	2 cupfuls boiled custard
½ teaspoonful vanilla	1 cupful preserved ginger

Boil the rice in the salted water until tender; then stir in the custard. Add the chopped preserved ginger and pour into molds or mold. When ready to serve turn out and garnish with bits of preserved ginger. A delicious frozen dessert may be made with these ingredients if a cupful of sweetened whipped cream is added and the mixture frozen until smooth and firm. In this case the preserved ginger should be chopped very fine, and not added to the rice

mixture until it has been frozen to a mushy consistency.

TAPIOCA FLUFF WITH FRUIT

$\frac{1}{2}$ cup pearl tapioca	2 egg-whites
Raspberries or any fruit in season	Sugar
	1 teaspoon vanilla
	1 pinch of salt

Soak the tapioca in enough water to cover for two or three hours, then cook until clear and transparent in two cups of water seasoned with a pinch of salt and about one-fourth cup of sugar. Fold in the stiffly beaten egg-whites and let the mixture cool. Sugar the raspberries, strawberries or whatever fruit is used and mix lightly together, using a silver fork, and fold in about one-half cup of whipped cream, if desired. Garnish with whole berries.

RHUBARB-TAPIOCA PUDDING

1 cup pearl tapioca	1 glass orange marmalade
2 cups rhubarb	1 cup sugar

Soak the pearl tapioca overnight in enough

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water to cover. Place a layer of it in the bottom of a glass or other baking-dish and then place in a layer of rhubarb; over this pour half a glass of the marmalade; then repeat, having a thin layer of tapioca on top.

Sprinkle sugar over each layer of rhubarb. Bake in the oven until the rhubarb is tender and the tapioca transparent. A glass of strawberry preserves may be used instead of the orange marmalade.

Serve with cream or a custard sauce.

TAPIOCA DAINTY

4 tablespoons	instantane-	1 cup	blanched almonds
	ous tapioca		3 egg-whites
1 teaspoon	almond ex-	Sugar	
	tract	Pinch of salt	
		1 can	fruit

Pour the juice from around the fruit, and to it add enough water to make a pint of liquid. Place this in a double boiler with the salt and a little sugar. When it comes to a boil, stir in the tapioca and cook until clear and trans-

parent, then add a cupful of the fruit, the nut-meats and the extract. Color with a little red fruit coloring; then fold in the stiffly beaten whites of the eggs. Pour into molds and chill.

CHOCOLATE BLANC-MANGE WITH BANANAS

3 bananas	1 cup milk
$\frac{1}{4}$ teaspoon salt	2 tablespoons corn-starch
2 tablespoons sugar	1 square chocolate
$\frac{1}{2}$ teaspoon vanilla	1 egg

Heat the milk in a double boiler, and melt the chocolate. Blend the corn-starch in a little milk or cold water and beat in the yolk of the egg and the sugar; then stir into the milk. Add the melted chocolate and the vanilla and lastly the egg-white whipped stiff. Pour part of the blanc-mange into a bowl, slice bananas over this, and then pour over the remainder of the blanc-mange.

TAPIOCA AND PRUNES

Soak tapioca in cold water an hour or two, and cook in a double boiler until perfectly

clear. Pour over a pint of stewed and stoned prunes. The tapioca should be slightly sweetened, and a half teaspoonful of salt added.

FIG TAPIOCA

$\frac{2}{3}$ cupful of tapioca	$\frac{2}{3}$ cupful of chopped
3 cupfuls of cold water	English walnut meats
$1\frac{1}{2}$ cupfuls of light	1 tablespoonful of vanilla
brown sugar	extract
$\frac{2}{3}$ cupful of diced figs	

Soak the tapioca overnight and in the morning add sugar, figs and walnut meats and steam for one hour in a double boiler. Stir in the vanilla extract and turn into a serving dish. Chill and serve with plain or whipped cream.

RHUBARB-TAPIOCA PUDDING

1 cupful tapioca	1 pint rhubarb
1 cupful of raisins	1 cupful sugar
2 cupfuls of water	$\frac{1}{2}$ teaspoonful salt

If pearl tapioca is used soak overnight in enough water to cover, which will be about

two cupfuls. Cut the rhubarb up into inch lengths, and arrange in the bottom of a bake dish, sprinkle with sugar, and cover with a layer of raisins; then on top of the fruit place part of the tapioca. Repeat until the ingredients are used. Bake in the oven until the tapioca is clear and the rhubarb tender. Add the salt to the water in which the tapioca is soaked.

CARAMEL NUT TAPIOCA

1 cupful brown sugar	1 tablespoonful butter
$\frac{1}{2}$ cupful chopped hickory or other nut-meats	$\frac{3}{4}$ cupful tapioca
3 cupfuls water	1 teaspoonful vanilla
	$\frac{1}{2}$ teaspoonful salt

Soak the tapioca overnight, then add to the water in which the salt has been placed, and cook until transparent. Caramelize the sugar and butter in a saucepan, being careful not to let it burn; then stir into the tapioca, add the nut-meats and the vanilla. Turn into molds or a mold and chill. If liked, a few chopped raisins or dates may be added.

APRICOT-APPLE PUDDING WITH TAPIOCA

½ pound apricots	6 tart apples
1 cupful tapioca or sago	1 cupful sugar
1 teaspoonful cinnamon	½ teaspoonful salt

Soak the tapioca or sago overnight, and in the morning when ready to make the pudding place half of the tapioca on the bottom of a greased bake dish, place on top of this a layer of sliced apples; sprinkle with sugar. On the top of the apples place a layer of apricots that have been soaked overnight, sprinkle with sugar, and cover with the remainder of the tapioca, and on top of this the remainder of the apples. Bake in the oven until the fruit is done.

BANANA TAPIOCA PUDDING

½ dozen ripe bananas	1 cupful tapioca
1 glass currant preserves or jelly	Grated peanuts
	Custard sauce
	½ teaspoonful salt

Soak the tapioca overnight, and in the morning cook in a double boiler until transparent, using two cupfuls of water or milk.

Pour a part of the tapioca in a dish or mold, and on top of this slice half of the bananas, cover with grated peanuts, and the currant jelly or preserves; then pour over the tapioca. Repeat until the ingredients are used up. This is nice served with a custard sauce made as above, or without a sauce.

PINEAPPLE-TAPIOCA PUDDING

1 small ripe pineapple or	$\frac{1}{4}$ teaspoonful salt
a cupful of canned pine- apple	2 cupfuls of water
1 cupful tapioca	2 eggs
1 cupful of sugar	2 tablespoonfuls corn-starch
	1 teaspoonful vanilla
	2 cupfuls of milk

Soak the tapioca overnight in enough cold water to cover. In the morning add the tapioca to the boiling water, and add the salt. Cook until transparent in a double boiler. If a ripe pineapple is used peel, eye, chop and cook until tender with one-half cup sugar. If canned pineapple is used add half the sugar above and boil a few minutes. Beat the egg-

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whites stiff and add to the tapioca, and cook a few minutes longer; then stir in the pineapple, and pour into individual molds. To make the custard, put the milk in a double boiler, add a half cupful of sugar and a pinch of salt and bring to a boil, then stir in the corn-starch blended with the beaten yolks of the eggs and a little cold water. Stir until smooth and thick, flavor with a teaspoonful of vanilla or orange extract. Set aside to cool. When ready to serve turn the tapioca out of the molds, and pour over some of the custard sauce.

VI

HOLIDAY PUDDINGS AND
DESSEETS

CHAPTER VI

HOLIDAY PUDDINGS AND DESSERTS

GOLDEN PLUM PUDDING

$\frac{1}{2}$ cupful sugar	1 cupful sweet milk
3 egg yolks	2 teaspoonfuls baking- powder
2 cupfuls flour	$\frac{1}{3}$ cupful candied orange or lemon rind
$\frac{1}{3}$ cupful chopped citron	$\frac{1}{3}$ cupful chopped pre- served ginger
$\frac{1}{3}$ cupful chopped al- monds	
$\frac{1}{4}$ teaspoonful salt	
1 cupful beef suet	

SHRED the suet quite fine, add the chopped fruits and the blanched and finely chopped almonds. Mix the baking-powder and salt with the flour and add to the other dry ingredients. Combine the milk and the beaten egg-yolks and stir gradually into the dry ingredients. Mix thoroughly, and steam for about three hours, and serve with a liquid sauce.

Foamy Lemon Sauce.—Beat up the whites of the two eggs until stiff, add very gradually one cupful of powdered sugar and continue beating while adding one-fourth cupful of hot milk or cream, and the juice and grated rind of two lemons, or if you do not care for a decided lemon flavor use the rind of only one lemon.

ENGLISH PLUM PUDDING

$\frac{3}{4}$ cupful of finely shredded suet	$\frac{1}{2}$ cupful flour
1 cupful light brown sugar	$\frac{1}{2}$ teaspoonful each cin- namon, nutmeg, allspice
2 ounces finely chopped citron	$\frac{1}{2}$ teaspoon salt
2 ounces candied orange peel	1 cupful raisins
$\frac{1}{3}$ cupful grape-juice or milk	1 cupful dried currants
	1 lemon
	3 eggs
	$\frac{1}{2}$ cupful bread-crumbs
	1 tablespoonful molasses

Mix the flour and bread-crumbs with the suet. Clean the raisins and currants thoroughly. Seed the raisins if not seedless; add

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the other dry ingredients. Beat the eggs well and combine with the other liquids. Moisten the dry ingredients with this and the lemon-juice. The grated rind of the lemon should also be added. Stir well, and let stand in a cool place overnight. If you follow the English style you will then tie the pudding up in a well-floured cloth, leaving plenty of room for the ingredients to swell. Drop it into a kettle of boiling water and keep it boiling briskly for five hours. If you follow the American plan you will place the ingredients in a mold and steam for the same length of time. Care must be taken not to fill the mold quite full, as space must be allowed for swelling.

When done turn out on a plate and surround with large plumped raisins, and insert sprigs of holly in the top, first wrapping the ends in waxed paper. Serve with a sauce. Plum pudding is always better reheated, and for this reason can be made several days before Christmas.

PLAIN PLUM PUDDING

1 cupful suet	1 teaspoonful ginger
1 cupful bread-crumbs	Flour
$\frac{1}{4}$ cupful brown sugar	1 cupful raisins
$\frac{1}{4}$ teaspoonful each of cinnamon and nutmeg	1 cupful currants
$\frac{1}{2}$ cupful milk	2 tablespoonfuls molasses
	1 egg
	$\frac{1}{2}$ teaspoonful salt

Mix the dry ingredients thoroughly together; then moisten with the liquid. Add enough flour to make a stiff batter. Stir well, and steam two or three hours. Serve with any fruit sauce.

FROZEN PLUM PUDDING

1 quart good milk	$\frac{1}{2}$ teaspoonful cinnamon
$\frac{1}{4}$ cupful melted chocolate	1 tablespoonful corn-starch
$\frac{1}{2}$ cupful finely chopped citron	1 quart cream
$\frac{1}{2}$ cupful chopped nut-meats	1 cupful cooked raisins
	$\frac{1}{2}$ cupful figs
	1 teaspoonful vanilla
	$1\frac{1}{2}$ cupfuls sugar

Place the milk, sugar and melted chocolate in a double boiler and when it comes to a boil stir in the corn-starch blended in a little cold

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water or milk. Cook for about ten minutes; then remove and cool. Add the vanilla, cinnamon and cream and pour into a freezer and freeze until nearly stiff; then remove mixer and stir in the finely chopped fruits and nutmeats. If preserved figs are used they will only need to be chopped, but if dried figs are used cook slowly in a little sugar and water. Freeze stiff, then pack down and let stand an hour or so before serving.

PLUM PUDDING JELLIED.

1 tablespoonful gelatin	1 tablespoonful chopped
$\frac{3}{4}$ cupful scalded milk	candied cherries or
1 cupful heavy cream	cranberries
$\frac{1}{4}$ cupful finely chopped	1 square melted chocolate
cooked raisins	$\frac{1}{4}$ cupful finally chopped
1 tablespoonful chopped	figs
citron	$\frac{1}{2}$ cupful sugar
1 tablespoonful candied	$\frac{1}{4}$ cupful chopped nut-
orange rind	meats
$\frac{1}{4}$ cupful cold water	1 teaspoon vanilla

Dissolve the gelatin in the cold water and stir into the hot milk in which the sugar has

been dissolved; then add the melted chocolate, and let stand until cold, add the cream and whip with a rotary egg-beater until light and stiff. Add to the mixture the finely chopped fruits and nut-meats, and the flavoring. Pour into a mold that has been dipped in cold water. Garnish with candied cranberries or cherries.

AN EGGLESS PLUM PUDDING

$\frac{1}{2}$ cupful shredded suet	1 cupful raisins
$\frac{1}{2}$ cupful grated carrot	$\frac{1}{2}$ cupful grated potato
1 cupful bread-crumbs	$\frac{1}{2}$ cupful currants
1 ounce candied orange peel	2 ounces chopped citron
$\frac{1}{4}$ teaspoonful cinnamon	1 cupful brown sugar
$\frac{1}{4}$ teaspoonful salt	Nutmeg, allspice and cloves (ground)
Flour	Soda (level teaspoonful)

Mix the crumbs with the suet, add the fruits and spices, the grated vegetables and sugar; then stir in enough flour to make a stiff batter or mixture. Stir thoroughly, and steam for three hours.

A FROZEN NUT PUDDING

- | | |
|--------------------------------------|---------------------------------------|
| 3 cupfuls rich boiled cus-
tard | 1 tablespoonful chopped
lemon rind |
| 2 cupfuls whipped cream | 3 ounces chocolate (melt-
ed) |
| 1 cupful finely chopped
nut-meats | 1 teaspoonful vanilla |
| ¼ cupful preserved gin-
ger | ¼ cupful chopped candied
cherries |
| 1 tablespoonful chopped citron | |

Stir the melted chocolate into the custard, add the vanilla and the whipped cream, then pour into a freezer and when it begins to stiffen, stir in the nut-meats and the chopped fruits and pack down in ice and salt and let stand for a while before serving.

FIG PUDDING

- | | |
|------------------------|-----------------------|
| 1 cupful beef suet | 1 cupful sour cream |
| 1 cupful brown sugar | 1 egg |
| 1 cupful white flour | ½ teaspoonful soda |
| 1 cupful graham flour | 1 cupful chopped figs |
| 1 teaspoonful cinnamon | ½ cupful nut-meats |

Mix all ingredients thoroughly together and steam for an hour or more. Serve with sauce.

PECAN FIG PUDDING

1 cupful of suet	1 cupful of pecan meats
1 cupful of chopped figs	$\frac{1}{2}$ cupful of milk
1 cupful of bread-crumbs	2 eggs
$\frac{3}{4}$ cupful of sugar	1 teaspoonful of vanilla

Chop the suet very fine. Soak the bread-crumbs in the milk. Mix all the ingredients thoroughly together and steam for four hours. Serve with any good pudding sauce such as hard sauce or foamy sauce. Dates or raisins can be used instead of figs if desired.

CHESTNUT PUDDING

1 pint large chestnuts	1 lemon
$\frac{1}{2}$ cupful sugar	$\frac{1}{2}$ cupful butter
1 cupful milk	3 eggs
$\frac{1}{2}$ cupful bread-crumbs	

Shell, blanch and boil the chestnuts in slightly salted water until tender. Pass through a sieve. Cream together the sugar and the butter, add the egg-yolks, and add to the chestnut pureé. Add the milk and the grated rind of the lemon. Mix thoroughly,

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then fold in the stiffly beaten whites of the eggs. Pour into baking-dish, and bake in a moderate oven. If liked it can be steamed for about an hour instead of baked. Serve with a custard sauce or with whipped cream.

PUMPKIN CUSTARD PUDDING

1 pint pumpkin pulp	1 pint cream
$\frac{1}{2}$ cupful butter	1 cupful light brown sugar
3 eggs	1 teaspoonful cinnamon
$\frac{1}{2}$ teaspoonful salt	1 teaspoonful ginger
$\frac{1}{2}$ teaspoonful mace	$\frac{1}{4}$ teaspoonful nutmeg

Beat up the yolks and whites separately, and very light; add to the other ingredients. Bake in pudding dish. Serve cold.

CREOLE PUMPKIN PUDDING

1 quart pumpkin pulp	1 cupful molasses
3 eggs	$\frac{1}{2}$ teaspoonful salt
2 teaspoonfuls ginger	1 teaspoonful cinnamon
1 tablespoonful butter	

Heat the molasses and add the butter; stir this into the pumpkin; add the seasoning and

the beaten yolks of the eggs. Blend thoroughly; add the stiffly beaten whites of the eggs. Bake in custard cups set in a pan of water, or in a pudding dish. Serve cold. Pumpkin puddings are nice to serve at the close of a Thanksgiving dinner when pumpkin pie is not included in the menu.

A PLUM-CRANBERRY PUDDING

½ pound cranberries	1 teaspoon baking-powder
2 cups stale bread-crumbs	½ pound raisins
1 cup finely chopped beef suet	1 cup sugar
1 teaspoon cinnamon	1 teaspoon salt
1 cup sweet milk	¼ teaspoon grated nutmeg
	2 eggs

Chop up the cranberries and the raisins, add the bread-crumbs, the finely shredded suet, the milk, spices and sugar and mix thoroughly together; then add the eggs, beaten until light and thick. Pour into a buttered mold and steam for about three hours. Serve with a sweet sauce. This quantity of ingredients

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makes a good-sized pudding; if you wish a smaller one use only half of the ingredients.

PLUM PUDDING ICE-CREAM

3 eggs	$\frac{1}{4}$ cupful chopped dates
1 cupful sugar	$\frac{1}{4}$ cupful candied cherries
1 cupful cream (whipped)	$\frac{1}{4}$ cupful walnut meats
2 cupfuls sweet milk	$\frac{1}{4}$ cupful raisins
1 ounce sweetened chocolate	$\frac{1}{4}$ cupful chopped figs
	1 teaspoonful vanilla

Beat up the yolks and whites of the eggs separately. To the yolks add the sugar, and stir in gradually the milk brought to the scalding point. Add the chocolate melted and cook in a double boiler until it coats the spoon. Remove from the fire, and add the stiffly beaten egg-whites. Beat up and when cold fold in the whipped cream.

CRANBERRY-APPLE PUDDING

Stale bread-crumbs	$\frac{1}{2}$ dozen apples
Dates and nut-meats	2 cups cranberry sauce

Place a layer of stale buttered bread-crumbs

in the bottom of a baking-dish. Pare the apples, halve and remove the cores. Fill the cavities with chopped nut-meats and dates or raisins. Sprinkle with sugar and cinnamon. Bake in the oven until tender, then remove and pour over the cranberry sauce. Let stand until cool, then cut into squares, and serve with whipped cream.

STEAMED CRANBERRY PUDDING

2 cups cranberries	$\frac{1}{4}$ cup butter substitute
1 cup sugar	$\frac{1}{2}$ cup milk
2 teaspoons baking-pow- der	3 cups flour
	2 eggs

Make a batter with the butter substitute, milk, eggs, baking-powder, sugar and flour; then stir in the cranberries, using only the perfect berries. Turn into a mold and steam for two hours. Serve with a sweet fruit or cinnamon sauce as desired. A vanilla sauce is also good with a cranberry pudding.

FROZEN NUT PUDDING

1 cupful English walnut meats	1 cupful strawberry preserves or orange marmalade
½ cupful maple or light brown sugar	Cream
2 tablespoonfuls corn-starch (level)	3 eggs
	1 cupful raisins
1 quart hot milk	

Chop the walnuts up very fine, also the seeded raisins. Place the milk in a double boiler and when hot stir in the corn-starch blended in the yolks and a little cold water or milk. Stir constantly for about fifteen minutes or until the starchy taste is gone; then stir in the strawberry preserves and the raisins and simmer for ten or fifteen minutes longer. Stir in one cupful of cream or more. Pour into freezer and partly freeze; then remove the mixer, and stir in the nut-meats and the stiffly whipped egg-whites. Pack down in salt and ice and let stand for two or three hours before serving. Garnish each service with halved walnut meats.

AN APRICOT ICE

1 can apricots	2 oranges
1 cupful heavy cream	1 lemon
$\frac{1}{2}$ cupful sugar	1 cupful sponge-cake or
1 teaspoonful vanilla	other cake crumbs

Pass the apricots through a sieve, then add the juice of the oranges and lemon, add the vanilla and sugar. Stir well until the sugar is dissolved, then add the cake crumbs. Pour into a freezer and partly freeze; then remove the mixer and add the stiffly whipped cream, and let stand packed in ice and salt for several hours before serving. Top each service with a halved apricot.

VII

A VARIETY OF PUDDINGS

CHAPTER VII

A VARIETY OF PUDDINGS

PEACH RICE PUDDING

1 cupful cooked rice	3 well-beaten eggs
$\frac{3}{4}$ cup granulated sugar	$\frac{1}{2}$ cupful chopped nut-meats
$\frac{1}{2}$ cupful raisins	Whipped cream
1 cupful sweet milk	

MIX the eggs and milk together, then stir in the sugar and chopped nut-meats, almonds or English walnuts and raisins. Bake in a moderate oven until it is firm in the center. This is nice served with plain or whipped cream.

STEAMED QUINCE PUDDING

Nice ripe quinces	3 eggs
1 cupful sugar	1 lemon
1 cupful chopped dates	1 cupful bread-crumbs

Pare, core and quarter the quinces, and stew until tender; then chop them fine. To

two cupfuls of this stewed quince pulp stir in the well-beaten yolks of three eggs, and the sugar, and beat up until light; then add the grated juice and rind of the lemon, the chopped dates and the bread-crumbs, and the whipped whites of the eggs. Place in a buttered pudding mold and steam for two or three hours. Serve with an orange or lemon sauce.

CARAMEL BREAD PUDDING

1 cupful bread crumbs	$\frac{1}{2}$ cupful chopped raisins
1 cupful milk	or dates
1 tablespoonful butter	2 eggs
$\frac{1}{2}$ cupful of sugar	$\frac{1}{2}$ teaspoonful nutmeg
1 pint milk (hot)	

Soak the crumbs in the hot pint of milk and let stand for a half hour, then add the half cup of sugar and the cup of milk. Melt the sugar in a granite saucepan, and pour the milk over it slowly. Do not stir at first, as the sugar will stick to the spoon in a mass. Let cook until thoroughly blended, then add the melted

butter, bread-crumbs, well-beaten egg-yolks, and nutmeg. Bake until it becomes firm, then make a meringue of the whites of the eggs, and brown slightly. Serve with a maple, caramel, or coffee sauce.

BANANA PUDDING

3 large ripe bananas	1 quart milk
½ cupful of sugar	1 lemon
2 cupfuls stale bread-crumbs	½ cupful preserved peaches or pears
1 tablespoonful melted butter or substitute	2 eggs
	1 teaspoonful vanilla

Press the bananas through a sieve, and add to the pulp the juice and grated rind of the lemon, the sugar, and the preserves. Pour the scalded milk, add the sugar; then stir in the beaten yolks of the eggs, and a tablespoonful of melted butter. Pour into a well-buttered pudding dish and bake in a moderate oven until firm, and nicely browned on top. Beat up the whites of the eggs, stir in a fourth cupful

of sugar and the vanilla. Place over the pudding, and return to the oven to set the egg-white.

CRANBERRY MERINGUE PUDDING

1 quart cranberries	1 tablespoonful butter
1 teaspoonful cinnamon	$\frac{1}{2}$ cupful raisins
1 orange	$\frac{1}{2}$ cupful chopped nut-meats
2 eggs	2 cupfuls of sugar
Stale sponge-cake	

Stew the cranberries and pass through a sieve. To a pint of the hot pulp add the butter, the cinnamon, raisins and nut-meats; then stir in the beaten yolks of the eggs, and the sugar. Line a buttered pudding dish with slices of stale sponge-cake, turn in the cranberry mixture, and bake ten or fifteen minutes in the oven. Remove and cover with a meringue of the whites of the eggs and a little powdered sugar; flavor with vanilla. Let stand in the oven a few minutes to lightly brown top.

PRUNE PUFF PUDDING

1 pound of prunes	$\frac{1}{2}$ cupful granulated sugar
1 lemon	$\frac{1}{2}$ cupful maple sugar
1 cupful nut-meats	2 eggs

Simmer the prunes for an hour after having been soaked, then add the sugars and the juice and grated rind of the lemon. Cook slowly until all the water is absorbed into the prunes, but be careful not to let them get dry. Pass through a sieve, add the chopped nut-meats, and fold in carefully the stiffly whipped whites of the eggs. Bake in a moderate oven twenty minutes. Serve with whipped cream or a sauce.

PRUNE BATTER PUDDING

1 cupful milk	2 eggs
3 cupfuls flour	3 teaspoonfuls baking-pow- der
2 tablespoonfuls butter or substitute	$\frac{1}{2}$ teaspoonful salt
2 cupfuls stewed prunes	$\frac{1}{2}$ cupful nut-meats

Make a batter with the milk, eggs, flour and baking-powder; add the melted butter. Stew the prunes and place in the bottom of a bake

dish, and sprinkle over with nut-meats. Pour over the batter and bake a nice brown in the oven. Serve with a lemon or orange sauce.

HUCKLEBERRY PUDDING

1 cupful milk (sweet)	2 well-beaten eggs
1 tablespoonful butter	$\frac{1}{2}$ cupful sugar
3 teaspoonfuls baking-powder	2 cupfuls flour
	1 cupful huckleberries
	$\frac{1}{2}$ teaspoonful salt

Make a batter with the milk, sugar, salt, eggs and melted butter, flour and baking-powder. Add the huckleberries, well dredged with flour. Pour into a bake-dish or pan, and bake until nicely browned and baked through. Serve with a sauce, or cream and sugar.

STEAMED ORANGE PUDDING

$\frac{1}{2}$ glass orange marmalade	$\frac{1}{2}$ cupful sugar
2 cupfuls bread-crumbs	1 cupful chopped dates
1 egg	$\frac{1}{2}$ cupful shredded suet
2 teaspoonfuls baking-powder	$\frac{1}{2}$ cupful sweet milk
	$\frac{1}{2}$ teaspoonful salt
	$\frac{1}{4}$ cupful flour

Pour the milk over the bread-crumbs and let

stand a while, then add the beaten eggs, the sugar, shredded suet, and fruits. The salt and baking-powder should be mixed with the flour before adding. Pour into mold and steam two or three hours.

DATE COTTAGE PUDDING WITH ORANGE SAUCE

$\frac{1}{4}$ cupful butter	2 teaspoonfuls baking-
1 egg	powder
$\frac{1}{2}$ cupful sweet milk	$\frac{1}{2}$ cupful chopped dates
$\frac{1}{4}$ cupful sugar	2 cupfuls flour

Cream together the sugar and the butter, add the egg and the milk. Mix the baking-powder and a pinch of salt with the flour and stir in. Add the floured dates, beat up and bake in a loaf cake-pan.

Orange sauce is made by placing in a double boiler one cupful of water with one-half cupful of sugar and a pinch of salt. When it comes to a boil stir in one tablespoonful of corn-starch blended in a little cold water. Stir

until smooth and thick; then add the grated rind of one orange and the juice of two and one teaspoonful of butter. A gingerbread pudding is nice served with orange sauce.

ORANGE-DATE PUDDING

$\frac{1}{4}$ cupful grated orange rind	$\frac{3}{4}$ cupful chopped dates
2 cupfuls grated bread-crumbs	$\frac{3}{4}$ cupful sugar
1 egg	1 cupful milk
	2 teaspoonfuls baking-powder
	$\frac{1}{4}$ cupful flour

Add the milk, beaten egg, and the chopped fruit to the bread-crumbs, also the sugar, and let stand until the crumbs are soft, and the sugar is dissolved; then stir in the flour, to which has been added the baking-powder. A little cinnamon, or vanilla extract, may be added if desired. Mix the ingredients thoroughly together, then place in a mold and steam about two hours. Serve with an orange sauce made from the juice of two oranges.

MAPLE-DATE PUDDING

2 cupfuls dates	$\frac{1}{4}$ teaspoonful salt
2 eggs	$\frac{3}{4}$ cupful chopped walnut meats
1 cupful maple sirup or $\frac{1}{2}$ cupful maple sugar	Orange or lemon sauce

Stone and chop the dates, mix with the sirup or the sugar; if sugar is used add one-half cupful water. Cook in a double boiler for about fifteen minutes; then stir in the egg-yolks, well beaten, and cook a few minutes longer. Stir in the nut-meats and the stiffly whipped egg-whites.

STAFFORDSHIRE APPLE PUDDING

1 cupful of suet	$1\frac{1}{2}$ cupfuls flour
Milk	$\frac{1}{4}$ teaspoonful salt
6 tart apples	1 cupful cranberry juice
Sugar	Sauce

Mix the finely shredded suet with the flour, then add just enough milk to moisten enough to roll out nicely. Pare, core and quarter the apples and simmer them slowly in the cranberry sirup. Use about a pint of cranberries to make the sirup, strain the juice off after cooking until tender and then add about a cup-

ful of sugar, and boil to a thin sirup before adding the apples. When the apples are tender and the sirup is all absorbed spread on the suet paste that has been rolled out to about an inch in thickness. Roll up and pinch the ends together, tie the pudding in a cloth and boil for two hours, or it can be steamed in a steamer. Serve with a sauce.

APRICOT SUET PUDDING

$\frac{1}{2}$ pound of dried apricots	1 cupful dried apples
Sweet milk	1 cupful sugar
1 cupful suet	$\frac{1}{2}$ cupful flour
	$\frac{1}{2}$ cupful crumbs

Soak the apples and apricots overnight, and in the morning add the sugar and simmer slowly until all the sirup around them is absorbed into the fruit, then chop up. Shred the suet fine and mix in the flour (stale bread-crumbs may be used), then add a little milk to moisten. Add the fruits and tie up into a well-floured bag or place in a mold and steam for two or three hours. Serve with a sauce.

FIG SUET PUDDING WITH ORANGE SAUCE

½ pound fine figs	2 cupfuls stale bread-crumbs
1 cupful shredded suet	1 cupful sweet milk
1 or 2 eggs	1 teaspoonful salt (level)
1 cupful brown sugar	1 teaspoonful baking-pow-
1 teaspoonful cinnamon	der
or vanilla	Orange sauce

Chop the figs and add to the bread-crumbs, also add the spice and salt, and the baking-powder added to about a half cupful of flour; then add the wet ingredients and mix thoroughly and pour in a well-buttered mold about two-thirds full, and steam two or three hours. The orange sauce may be made by adding to a cupful of orange juice one-half cupful of sugar, heat to the boiling point, then stir in one level tablespoonful of corn-starch blended in a tablespoonful of cold water or milk and a beaten egg. Stir until smooth and thick, then add a teaspoonful or more of butter according to the richness desired. A little of the grated outer rind of the oranges should be added to the juice, about a tablespoonful.

A CRANBERRY-PRUNE PUDDING

1 pound large prunes	2 tablespoonfuls gelatin or
1 cupful sugar	gelatin preparation
2 cupfuls cranberry-juice	Custard sauce or whipped
$\frac{1}{4}$ cupful cold water	cream
1 teaspoonful cinnamon	

Wash the prunes and soak in enough water to cover overnight, then simmer in the water until prunes are tender, but still whole. Carefully slip out the stones, crack some of these, blanch and chop up the kernels. Fill into the cavities. Bits of marshmallow or some kind of candied fruit can be added to kernels to help fill out. Dissolve the gelatin in the cold water and stir into one cupful and a half of the liquid in which the prunes have been boiled. Stir a few minutes over the fire, adding the cranberry juice and sugar. When sugar and gelatin are dissolved arrange the prunes and the liquid in alternate layers in a mold, letting each layer of the liquid partly set before adding the prunes. Serve with whipped cream or a custard sauce.

INDIAN APPLE PUDDING

$\frac{1}{2}$ cupful molasses	1 quart of milk
1 teaspoonful salt	$\frac{1}{2}$ cupful cornmeal
$2\frac{1}{2}$ cupfuls of stewed apple sauce	$\frac{1}{2}$ teaspoonful cinnamon
$\frac{1}{2}$ teaspoonful ginger	1 teaspoonful grated lemon rind

Bring the milk to boil and pour over the cornmeal, add the salt and cook one-half hour in a double boiler; then add the other ingredients. Pour into a well-greased pudding-dish and bake slowly for an hour. Eat with maple sirup or a date sauce or cream.

FIG PUDDING

1 cupful figs	$\frac{1}{2}$ teaspoonful salt
2 cupfuls stale bread- crumbs	$\frac{1}{2}$ cupful suet
1 cupful sweet milk	$\frac{1}{2}$ cupful chocolate or cocoa
2 tablespoonfuls best mo- lasses	$\frac{3}{2}$ cupful maple or brown sugar
	1 egg

After the figs have been thoroughly washed pass through a food chopper, then pass the suet through the chopper, then the bread-crumbs; add the melted chocolate, the sugar and the molasses, then beaten egg and salt. A

few chopped nut-meats will improve this pudding. Steam for three hours and serve with a maple or vanilla sauce.

MAPLE TAPIOCA PUDDING

1 quart sweet milk	1 cupful nut-meats
1 cupful maple sirup	4 tablespoonfuls instant tapioca
2 eggs	
1 level teaspoonful salt	

Heat the milk in a double boiler, adding the salt and sirup, stir in the tapioca and cook for about twenty minutes, then add the beaten yolks of the eggs and the nut-meats; then fold in the stiffly beaten whites of the eggs, and pour into a dish. Cover with marshmallow cr me and grated cocoanut, and dot with honeyed cranberries or candied cherries, or halved nut-meats as desired.

DRIED APPLE GELATIN PUDDING

1 pound dried apples	1 pint water
1 teaspoonful cinnamon	1 cupful boiled sweet cider
1 egg	2 tablespoonfuls gelatin
$\frac{1}{4}$ teaspoonful nutmeg	

Soak the dried apples in water overnight;

the next day add the water, and the boiled-down sweet cider and simmer in this slowly. If you do not have the cider a half cupful of sorghum or good molasses and a half cupful of grape or other juice may be used. When the apples are soft measure out two cupfuls and add to this the spices; then while still hot stir in gelatin soaked in a little cold water. Place the bowl or dish in cold water, stir in the stiffly beaten white of egg, and beat up until light and foamy. Pour into molds, and when cold turn out and serve with plain or whipped cream.

PRUNE BATTER PUDDING

2 cupfuls cooked prunes	3 cupfuls flour
3 teaspoonfuls baking- powder	½ teaspoonful salt
1 cupful milk	2 eggs
1 tablespoonful butter substitute	1 teaspoonful vanilla

Mix up the batter with the flour, milk, eggs, baking-powder and salt and shortening. Place the prunes that have been soaked for several

hours in a bake-dish, sprinkle with nut-meats, and the vanilla. Pour the batter over them, and bake a nice brown in the oven. If you wish a fancier dish fill the center of the prunes with a bit of preserve, marshmallow, candied lemon or orange rind.

INDIAN-RICE PUDDING

1 quart scalded milk	$\frac{1}{2}$ cupful rice
$\frac{1}{4}$ cupful Indian meal	$\frac{1}{2}$ cupful good molasses
2 tablespoonfuls butter	$\frac{1}{2}$ teaspoonful cinnamon or
$\frac{1}{2}$ teaspoonful salt	nutmeg
	1 teaspoonful ginger

Place the milk in a double boiler and stir in the cornmeal and cook for about twenty minutes; add the uncooked rice, butter, molasses and other seasonings. Pour into a buttered pudding-dish and bake in a moderate oven two hours. Stir well after cooking one-half hour. Finish cooking without stirring. This pudding will also be improved by adding a few raisins or dates to it.

OLD-FASHIONED BAKED INDIAN PUDDING

1 quart sweet milk	2½ tablespoonfuls Indian
⅓ cupful molasses	meal
1 tablespoonful butter or	½ teaspoonful of salt
peanut oil	¼ teaspoonful grated nut-
1 teaspoonful ginger	meg

Bring one pint of the milk to a boil, add the molasses, butter and spices. Moisten the cornmeal with a little cold milk and stir into the other ingredients, gradually. Cook about ten minutes; then turn into a well-buttered pudding-dish, and place in a very moderate oven. Add the remainder of the cold milk, a little at a time, during the baking, stirring the mixture often.

STEAMED INDIAN FRUIT PUDDING

1 quart milk	½ cupful cornmeal
½ cupful molasses	½ cupful brown sugar
1 teaspoonful salt	1 teaspoonful ginger
2 well-beaten eggs	½ cupful currants
½ cupful raisins	Maple or lemon sauce

Place the milk in a double boiler, bring to a boil, then stir in the cornmeal gradually, add-

ing the molasses, sugar, spices and the egg well beaten. Stir until smooth and thick; then add the raisins, and currants, and pour the mixture into a greased mold and steam for two or three hours. Serve with a sauce or whipped cream as desired.

VIII
PLENTY OF PIE

CHAPTER VIII

PLENTY OF PIE

DATE PIE

1 pound of dates	1 tablespoonful lemon-
2 egg-whites	juice
2 tablespoonfuls powdered	1 teaspoonful vanilla
sugar	Pinch of salt
½ cupful water	Whipped cream
Candied cherries	

BOIL the cleaned and stoned dates in the water until soft. Mash smooth, then stir in the stiffly beaten whites of the eggs, the sugar and lemon-juice and salt. Pour into a pie crust, and bake twenty or twenty-five minutes in a moderate oven. Set aside to cool. When ready to serve heap up with whipped cream slightly sweetened and flavored. Decorate with candied cherries to give it a Christmas look.

COLONIAL PIE WITH WHIPPED CREAM

1 pint pumpkin	$\frac{1}{2}$ teaspoonful allspice
1 tablespoonful butter	$\frac{1}{2}$ teaspoonful cinnamon
$\frac{1}{4}$ teaspoonful salt	1 tablespoonful flour
2 eggs	1 teaspoonful ginger
1 cupful sugar	$\frac{1}{4}$ teaspoonful nutmeg

Mix all the ingredients thoroughly; add the beaten whites of the eggs last. Fill crusts two-thirds full and bake until the pumpkin custard is set and the top is a golden brown. As no milk enters this pie, it will improve it to top it off with whipped cream sweetened with powdered sugar and flavored with a teaspoonful of vanilla or a dash of cinnamon.

COCOANUT PUMPKIN PIE

1 pint pumpkin pulp	$\frac{1}{4}$ teaspoonful salt
1 pint good milk	$\frac{1}{2}$ teaspoonful ginger
2 eggs	1 teaspoonful vanilla
$\frac{1}{2}$ cupful grated cocoanut	1 cupful sugar
1 tablespoonful butter	$\frac{1}{2}$ teaspoonful mace

Mix the ingredients together thoroughly. The whites and yolks of the eggs should be beaten separately. Pour into pastry-lined tins

and bake until custard is firm and brown. Cover with a sprinkling of grated cocoanut.

PUMPKIN-RAISIN PIE

1 pint pumpkin pulp	1 teaspoonful butter
1 pint rich milk	$\frac{1}{2}$ teaspoonful salt
1 teaspoonful cinnamon	1 teaspoonful ginger
2 eggs	1 cupful stewed raisins
	$\frac{1}{2}$ cupful sugar

Mix all ingredients thoroughly together. The raisins should be seeded and run through a food chopper. Use light brown sugar in this pie, and if one-half cupful does not make the pie sweet enough, add a little more sugar.

PUMPKIN-DATE PIE

1 pint pumpkin pulp	1 cupful cream or rich milk
$\frac{1}{2}$ cupful sugar	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cupful chopped dates	2 eggs
$\frac{1}{2}$ teaspoonful cinnamon	$\frac{1}{2}$ teaspoonful ginger
$\frac{1}{2}$ teaspoonful allspice	$\frac{1}{4}$ teaspoonful nutmeg

Blend all the ingredients to a cream. Beat up the yolks and whites of eggs separately and fold in the whites the last thing. Pour into crusts and bake. Serve cold with a layer of

whipped cream on top flavored with a little vanilla and dotted, if liked, with a few crystallized cherries. These pies can be made in the form of patties. They are nice served at the Thanksgiving supper in this shape.

ORANGE-RAISIN PIE

1½ cupfuls brown sugar	1 cupful seeded raisins
1 tablespoonful corn-starch	4 oranges
	2 eggs

Cover the peel of one of the oranges with a little water and simmer until tender. Chop up fine, and add the sugar, raisins, beaten eggs and the pulp of the oranges. Thicken with the corn-starch dissolved in a little water. Bake between two crusts.

COCOANUT CREAM PIE

1 cupful sweet milk	2 eggs
½ cupful sugar	1 cupful cocoanut
1 teaspoonful vanilla	2 tablespoonfuls corn-starch
1 cupful cream	

Place the milk in a double boiler, add the sugar and bring to the boil. Stir the corn-

starch in the beaten yolks of the eggs, adding two tablespoonfuls of water. Mix well together and add to the hot milk. Cook for about five minutes, stirring constantly. Remove from fire and flavor with vanilla. Have a pie crust baked and pour in the cream mixture. Beat the whites of the eggs up stiff, and add in the cocoanut and a tablespoonful or two of sugar. Heap up on top of pie, and place in the oven a few moments to brown slightly.

PEAR CUSTARD PIE

Fine flavored ripe pears	3 eggs
1½ cups hot water	1 lemon
¼ cup sugar	2 level tablespoons corn-
Pie pastry	starch
	¼ teaspoon salt

Beat up the yolks of the eggs, add the sugar and the hot water, stirring until smooth, then stir in the corn-starch blended in a little cold water. Peel and cut the pears into small bits; slice the lemon in thin slices and add. Stew

until tender and sweeten to taste. There ought to be enough of this pear sauce to fill two pie-crusts half full, which will depend on the depth of the pie-plate used. Pour the corn-starch custard over the pear sauce, and cover with a meringue made with the stiffly beaten egg-whites. Place in the oven and brown slightly.

A DELICIOUS QUINCE PIE

3 quinces	2 eggs
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup cracker-dust
$\frac{1}{2}$ cup good milk or thin cream	Currant jelly

Peel and grate ripe quinces, add the beaten egg-yolks, the sugar, the cracker-dust and the milk. Turn into a pastry-lined tin and bake until firm. Remove from the oven and top with a meringue made of the stiffly beaten whites of the eggs and two tablespoons of the jelly carefully folded in. Place in the oven a moment to set the egg.

RHUBARB-CUSTARD PIE

2 cups rhubarb	$\frac{1}{2}$ cup raisins
2 eggs	1 cup sugar

Cut the rhubarb up into inch lengths, place in a saucepan with the sugar and the raisins and enough water to start the juices flowing. Cook to a thick sauce; then stir in the well-beaten egg-yolks.

Line a pie-pan with pastry and fill in the rhubarb mixture and bake until the custard is firm; remove and cover with a meringue made of the stiffly beaten whites of the eggs and a little sugar. Place in the oven a few minutes to brown lightly.

PECAN NUT PIE

1 cupful of milk	1 tablespoonful flour
1 cupful sugar	2 eggs
$\frac{1}{2}$ cupful pecan nut-meats	Juice of 1 lemon
Pie pastry	1 teaspoonful vanilla

Heat together in a double boiler one cupful of milk and one cupful of sugar. When the

sugar is melted thicken with the flour and the yolks of the eggs well blended together; then add the lemon-juice and the pecan nut-meats chopped fine. Flavor with a teaspoonful of vanilla, or omit, as desired. Pour into crust and cover with meringue made of whites of eggs and brown lightly in oven.

PECAN AND RAISIN PIE

2 cupfuls of milk	$\frac{1}{2}$ cupful of sugar
2 eggs	1 cupful pecan meats
2 tablespoonfuls of flour	1 cupful raisins
Pinch of salt	Pie pastry
1 teaspoonful of vanilla	

Make a custard with the milk, sugar, eggs and flour (corn-starch may be used instead of flour—in that case use a little less), season with the salt and add the nut-meats and the raisins chopped fine. Boil in a double boiler until thickened, then remove and add the vanilla. Fill into crust and cover with a meringue made of the white of egg and place in the oven to brown.

APPLE-LEMON PIE

1 lemon	6 tart apples
1 cupful sugar	2 eggs
Pie pastry	

Peel, core and quarter the apples, and then steam until tender; then pass through a fruit-press, add the juice and the grated rind of the lemon, the egg-yolks beaten and the sugar. Stir thoroughly, then fold in the stiffly beaten egg-whites. Line a pie-pan with good pie pastry, pour in the mixture and bake as you would any lemon pie.

APPLE-GRAPE PIE

3 large apples	1 cup grape-pulp
1 cup sugar	Pie pastry

Peel, core and cut the apples into eighths and place in the bottom of a pastry-lined pie-pan. The cooked grapes should be passed through a fruit-press or sieve and only the pulp used. Sweeten with the sugar and pour

over the apples in the pan. Cover over with a top crust and bake in a hot oven.

APPLE-PINEAPPLE PIE

3 large tart apples	1 cup pineapple cubes
Pie pastry	Sugar

Peel, core and cut the apples up in cubes. Combine with the pineapple cubes, add sugar to taste. If canned pineapple is used, a half cup of sugar should be plenty. Bake in a hot oven between two crusts and serve hot.

CHERRY-AND-PINEAPPLE PIE

2 cupfuls pitted sour cherries	1 cupful diced pineapple
1 cupful sugar	Pie pastry

Line your pie-pan with a good pie-pastry and sprinkle a little flour in the bottom, then put in the mixed fruit and sprinkle with the sugar. Cover with a thin top crust and bake. Cherries and apples are a good combination in pie.

CRANBERRY MERINGUE PIE

1 quart cranberries	3 tablespoons corn-starch
1½ cups boiling water	2 cups sugar
1 teaspoon vanilla	2 eggs
A tiny pinch of salt	1 tablespoon butter substitute

Place the water and sugar in a double boiler; then stir in the corn-starch blended in a little cold water and the beaten egg-yolks. Stir until smooth and thick, add the cranberries and cook for ten or fifteen minutes, stirring frequently. Pour into baked pie-shells and cover the top with a meringue made with the stiffly beaten egg-whites, the vanilla and a little sugar. The above amount should make two small pies or one large deep pie.

CRANBERRY PIE

1 cup cranberries	½ teaspoon cinnamon
½ cup raisins	1 cup chopped apples
1 tablespoon flour	1 cup sugar
Pie pastry	

Plump the raisins in hot water, drain and add the chopped cranberries and apples. Mix

the flour, sugar and cinnamon together and stir into the fruit mixture. Fill into pastry-lined pan, cover with a top crust and bake in a moderate oven. If liked, an equal quantity of cranberries and raisins may be used and the apple omitted.

STRAWBERRY CUSTARD PIE

1 cupful good milk	2 eggs
½ cupful sugar	1 pint strawberries
¼ cupful shredded cocoa- nut	1 tablespoonful corn- starch
Pinch of salt	Orange or lemon extract

Line a deep pie-pan with pastry, and place the whole strawberries in the bottom, and sprinkle with part of the sugar. Make a custard with the egg-yolks, milk, corn-starch and the rest of the sugar and the salt, and pour over the berries and bake in a moderate oven. Beat up the whites of the eggs until stiff, stir in the cocoanut, a little sugar, and a few whole strawberries, with a little orange or lemon

flavoring if desired. Remove the pie from the oven and place this over the top of it. Place a moment in the oven to set the egg, and serve cold.

OLD-FASHIONED MINCEMEAT

3½ pounds beef (weigh after cooking)	3 lemons (the juice)
4 pounds suet chopped fine (this allows for waste)	2½ nutmegs
4 pounds apples (weigh after preparing)	1½ quarts cider
3 pounds sugar	Vinegar to taste
3 pounds raisins	½ pint molasses
3 pounds currants	6 heaping teaspoons ground cloves
1½ pounds citron	8 heaping teaspoons cin- namon
	2 teaspoons salt
	2 oranges (the juice)

Grind all ingredients in meat chopper except apples for which use chopping bowl to avoid losing juice. Put all together in layers to distribute more evenly, add spices and cider, cook until suet is thoroughly incorporated and apples done, then add boiled cider and vinegar to taste. Pour into sterilized jars, cover at once and seal.

ELEVENTH HOUR MINCEMEAT

Mix together one cup chopped apple, one-half cup raisins seeded and chopped, one-half cup currants, one-fourth cup butter, one tablespoon molasses, one tablespoon boiled cider, one cup sugar, one teaspoon cinnamon, one-half teaspoon cloves, one-half nutmeg grated, one salt-spoon of mace, and one teaspoon salt. Add enough stock in which meat was cooked to moisten; heat gradually to boiling point, and simmer one hour; then add one cup chopped meat and two tablespoons very tart jelly, preferably barberry or gooseberry. Cook fifteen minutes.

BANANA PIE

2 cups of milk

The well beaten yolks of

2 tablespoons sugar

2 eggs

Mix well and heat in a double boiler. When warm add one scant tablespoon of corn-starch mixed smooth with cold milk, flavor with lemon extract. When the custard is smooth and thick remove from fire. When cool, fill

the pie-shell with the custard and slice three large ripe bananas thinly on top. Cover with the whites of two eggs beaten stiff and one tablespoon of sugar. Brown in hot oven.

BANANA PIE WITH JELLY MERINGUE

1½ cupfuls sweet milk	Pinch of salt
½ cupful heavy cream	2 large bananas
2 tablespoonfuls corn-starch	½ cupful currant jelly
1 teaspoonful vanilla	2 eggs
	½ cupful sugar

Place the milk, sugar and salt in a double boiler and when it comes to a boil, stir in the corn-starch blended in a little cold milk and the well-beaten egg-yolks, stir constantly until smooth and thick. Pass very ripe bananas through a sieve, add the cream and the vanilla and beat up very light with an egg beater. Fold this carefully into the corn-starch mixture and fill into baked pie crusts; this should make two pies if the bananas and cream are whipped up light. Whip the whites of the eggs stiff and fold in the jelly, beat up until

light and place over the top of the pies. If made right you will have very light, dainty pies, something new and something pretty as well.

PEACH COCOANUT PIE

Pie pastry	Nice ripe peaches
Whipped cream	Shredded cocoanut
	Almond extract

Line a pie-pan with the pastry and bake a nice brown in the oven. When cold fill the shell with a layer of finely sliced peaches, sprinkle over these a layer of fresh, shredded cocoanut. Add another layer of peaches and another layer of cocoanut. Sweeten a cupful of whipped cream to taste and flavor with a little almond extract.

A CHOCOLATE FRUIT PIE

1 quart milk	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cupful corn-starch	$\frac{1}{2}$ cupful melted chocolate
1 teaspoonful vanilla	Preserved strawberries or
1 cupful dates	cherries
	1 cupful raisins

Place the milk in a double boiler, add the

salt and also the melted chocolate. Run the dried fruits through a food chopper and add to the milk. Simmer for about twenty minutes, being careful not to let it burn; then thicken with the corn-starch blended in a little cold water or milk, add the vanilla and several tablespoonfuls of the preserved fruit. Pour into a previously baked crust, and cover with a meringue.

A PEACH PRESERVE PIE

1 glass rich preserved peaches	Candied cranberries or cherries
1 cupful heavy cream	2 eggs
3 tablespoonfuls corn-starch	2 cupfuls milk
1 teaspoonful vanilla or almond extract	$\frac{1}{2}$ cupful chopped almonds
	$\frac{1}{4}$ teaspoonful salt
	$\frac{1}{2}$ cupful sugar

Place the milk in a double boiler with the sugar and salt and when it comes to a boil thicken with the corn-starch blended with a little cold water and the well-beaten egg-yolks. Stir until smooth and thick; then remove from the fire and stir in the preserves and the

blanched and chopped almonds and the extract. Lastly fold in the stiffly whipped egg-whites, and when cold the whipped cream, and pour into a previously baked pie crust. Dot the top with candied cranberries or cherries. Nice for a holiday pie.

RHUBARB-RAISIN PIE

3 cupfuls chopped rhubarb	1 cupful chopped and seeded raisins
$\frac{1}{2}$ cupful cracker crumbs	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ cupful molasses	1 teaspoonful butter
1 teaspoon cinnamon	$\frac{1}{4}$ teaspoonful salt

Mix the ingredients thoroughly together. Bake between two crusts; this amount should make at least two pies.

RHUBARB-APPLE PIE

Rhubarb	Apples
$\frac{1}{2}$ cupful sugar	1 tablespoonful flour
1 teaspoonful cinnamon	Pie pastry

Use an equal quantity of each fruit, and the above quantity of other ingredients to each

pie. Line a pie-tin with the pastry, fill in the fruit, sprinkle over the sugar, cinnamon and flour, also the salt blended together. Cover with a top crust and bake in a moderate oven.

PINEAPPLE-RHUBARB PIE

1 cupful pineapple	2 cupfuls rhubarb
Pie pastry	Sugar

Line a pie-tin with the pastry, fill the fruit cut up into bits, sweeten to taste, using a half cupful of sugar or a little more according to taste. Cover with a top crust and bake.

APPLE-CUSTARD PIE

3 eggs	1½ cupfuls water
1 tablespoonful butter	1 cupful sugar
1 teaspoonful lemon extract	1 tablespoonful corn-starch
	1 cupful sour apple sauce

Thicken the water with the corn-starch dissolved in a little cold water. Have the water boiling and the sugar dissolved in it. Add the butter, then stir in the eggs, well-beaten and a pinch of salt. Cook until smooth and thick,

then add the apple-sauce, which should have been passed through a sieve, and the lemon extract added. If not sweet enough to the taste add a little more sugar. Stir the mixture well, and pour in previously baked pie crusts. Cover with a meringue made with the stiffly whipped whites of the eggs, powdered sugar, and a little lemon or vanilla extract. Brown slightly in the oven.

CHERRY-APPLE PIE

1 quart cherries	1 cupful sugar
1 quart quartered apples	1 tablespoonful butter
Pie pastry	

Use fresh or canned cherries; if canned cherries are used drain off all the juice and place in a kettle over the fire, and add the sugar. The amount of the sugar should depend on whether the cherries were sweetened when canned or not. If fresh fruit is used add the sugar to the cherries and cook without water. Remove the cherries, and add the apples to the

cherry juice and simmer in this until nearly tender. Line a pie-tin with pastry, sprinkle with a little flour and place in a layer of apples. Place a layer of the cherries on top of the apples; then add another layer of apples and cherries. Dot the butter in small bits over the top, then cover with a top crust and bake.

APPLE PIE WITH CRANBERRY MERINGUE

3 large tart apples	$\frac{1}{2}$ cupful cranberry jelly
1 lemon	1 teaspoonful butter
$\frac{1}{4}$ teaspoonful grated nutmeg	2 eggs
	$\frac{1}{2}$ cupful sugar

Peel, quarter and core the apples and stew until tender, then mash fine or pass through a sieve, stir in the butter and sugar while still hot, the juice and grated rind of the lemon and the spice. Beat up the yolks and whites of the eggs separately, add the yolks to the apple mixture, also half of the whipped whites. Pour into a pastry-lined tin and bake until a delicate brown on top. Fold the egg-white

into the cranberry jelly and whip until light, and heap up on the top of pie. Just before serving, this pie may be topped with a little whipped cream flavored with vanilla, and sweetened with powdered sugar.

A MODERN MINCE PIE

1 cupful boiled beef	1 teaspoonful cinnamon
1 cupful chopped suet	3 large tart apples
1 cupful raisins	1 cupful sugar
1 cupful currants	2 cupfuls sweet cider
2 oranges	$\frac{1}{2}$ cupful currant jelly
$\frac{1}{4}$ teaspoonful each of	1 lemon
cloves and allspice	1 teaspoonful salt

Mince the meat and add the chopped apples, the grated rind and the juice of the oranges and lemons and the other ingredients, mixing them thoroughly. Add about a half cupful of sirup from around pickled peaches or other fruit, or if you do not have this, make a sirup with sugar and water and add a few cloves to it before boiling it down to a sirup. This mince meat should be made a week or two be-

fore being used, pack it down in jars and screw on the lids. This quantity can be doubled or trebled to suit the number of pies to be baked. The above amount of ingredients will bake two or three pies, according to the thickness desired. It is not necessary to have them very thick.

APPLE AND DATE PIE

Chopped dates	Soaked dried apples
1 teaspoonful cinnamon	$\frac{1}{2}$ cupful sugar
Pie pastry	

Line a pie-tin with rather rich pastry. Fill it with an equal quantity of chopped dates and the dried apples well-drained; sprinkle over with sugar and cinnamon. Cover with a top crust and bake about one-half hour in a moderate oven.

STRAWBERRY PIE

2 quarts strawberries	2 tablespoonfuls powdered sugar
2 egg-whites	
1 cupful granulated sugar	

Wash and hull the strawberries, then crush

and mix well with the sugar. Heap up in a previously baked pie crust, and cover with the meringue made with the stiffly beaten egg-whites and the powdered sugar. If liked, the meringue may be flavored with a teaspoonful of vanilla.

CANNED PEAR AND CRANBERRY PIE

Canned pears Pie pastry
Cranberry sauce

Line a pie-tin with good pastry. Cut the pears into quarters and lay over the crust; then cover with thick cranberry sauce sweetened to taste. Place strips of pastry over the top in lattice style. Bake in a moderate oven until the lower crust is done.

PINEAPPLE PIE

1 medium-sized pine- 1 cup sweet cream
apple 1 cupful sugar
2 egg yolks

Beat up the yolks and the whites of the eggs separately. Add to the yolks the sugar and

the pineapple grated fine, the cream and lastly the egg-whites. Pour into pastry-lined tins and bake in a moderate oven until the custard is set, and the crust is baked.

A DAINY ORANGE PIE

3 large sweet oranges	2 tablespoonfuls corn-starch
1 cupful cocoanut	2 eggs
2 cupfuls thin cream or top milk	Salt and sugar
	1 teaspoonful vanilla

Place the milk in a double boiler, adding two tablespoonfuls of sugar and about an eighth teaspoonful of salt. When the milk comes to a boil, stir in the corn-starch blended with the beaten yolks of the eggs and one tablespoonful of water. Cook for about ten minutes, stirring constantly. Remove from the fire and stir in the vanilla, the shredded cocoanut and the stiffly whipped egg-whites. Line a baked pie crust with the carpels from the oranges and then pour over the custard. When cold serve. This makes a very nice pud-

ding if placed in a mold instead of a crust. Chill and turn out and decorate with glacé oranges or candied peel cut into fancy shapes.

ORANGE AND PEAR PIE

Pie pastry	Marshmallow crème or
3 oranges	whipped cream
	1 glass preserved pears

Line a pan with the pie-pastry and bake. Peel and remove the pith from the oranges and place in the bottom of the baked crust. Cover with the pear preserves and cover with a meringue made from the whites of eggs, or use marshmallow cream or whipped cream, and sprinkle over with candied orange peel cut into tiny bits.

STRAWBERRY-MERINGUE PIE

1 pint strawberries	1 cup sugar
2 egg-whites	1 teaspoonful vanilla
	Pie pastry

Line a pie-pan with pie-pastry and bake in the oven a delicate brown. Crush the straw-

berries and mix in the sugar; then fold in the stiffly whipped egg-whites that have been flavored with the vanilla. Heap up in the pastry-shell by spoonfuls and bake in a slow oven until firm to the touch.

STRAWBERRY CREAM PIE

2 eggs	2 tablespoonfuls sugar
1 cup boiling milk	1 teaspoon vanilla
1 teaspoon gelatin	1 cupful whipped cream
1 cup whole strawberries	Pie pastry

Line a pie-tin with pie-pastry and bake in the oven. Place the milk in a double boiler, then stir in the beaten egg-yolks and the gelatin or one tablespoonful of corn-starch may be used instead, add the sugar and cook for five minutes; then stir in the vanilla and whites of the eggs. Let this cool and add the whipped cream. Place by spoonfuls in the pastry-shells alternating with the halved strawberries. Place a few whole strawberries on top.

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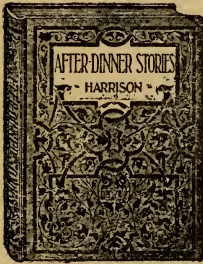
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